

Canapés

Fillet of beef on toasted brioche, horseradish cream

Smoked salmon and crème fraiche blinis

Asian duck pancakes, warm plum sauce

Mini tartlet of wild mushroom and leek

Marinated chicken brochette, mango and coriander

Mini burgers in a mini sesame bun with sweet tomato chutney

Warm baby lamb kofta spooned with mint riata

Confit duck cakes

Warm mini Thai fish cakes, lime and chili dip

Warm organic salmon teriyaki with oyster sauce

Shot glass of prawn cocktail, Marie Rose sauce

Hot tiger prawns in crispy filo pastry, mango and lime dip

Fresh fillet of chunky cod in light beer batter, home-made chunky chips

Mixed Japanese sushi, wasabi, ginger and soy sauce

Spooned scallop, beurre blanc

Canapés contd.

Vegetarian Choices

Parcel of sweet pepper, cream cheese and chive

Bruschetta of tomato and pesto sprinkled with parmesan

Spicy avocado & salsa bruschetta

Oriental vegetable spring rolls, chili syrup

Mozzarella skewers with sundried tomato, black olive and basil

Stilton and red onion marmalade tartlet

Desserts

Mini raspberry crème brûlée

Shot glass of vodka and watermelon granites

Shot glass of white peach and mango frappé

Individual liqueur, orange & red berry shots

Fresh strawberries dipped in Belgian chocolate*

Mini Belgian chocolate bites

Mini chocolate brownie

Pear and almond tartlet

* Available when in Season