

CANAPÉ MENU

Cold Canapés

Meat Selection

Chorizo and Red Pepper Pesto Mousseline on Feuilleté

Duck Parfait with Rhubarb Vanilla Essence on Fresh Brioche

Moroccan Marinated Chicken, Dried Apricot and Mango Chutney on Naan Bread

Roast Beef with Horseradish on Yorkshire Pudding

Glazed Cut Duck Parfait on French Brioche with Seared Fig

Cointreau Marinated Chicken with Kumquat Sauce on Crostini

Beef Carpaccio on Crostini with Truffle Oil and Parmesan Shavings

Fresh Fig and Parma Ham

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Cold Canapés

Fish Selection

Open Prawn with Tomato Mousseline on Pain de Mie

Honeyed Fresh Salmon with Avocado and Lemon on French Bread

Sea Bass with Thai Vegetables on Aromatic Bread

Smoked Salmon Tartar with Mascarpone on Brown Bread

Tortilla Cup of Caesar Salad with Quail Egg and Anchovy

Spicy Crab with Sweet Red Pepper on Rösti Potato

Tuna with Fresh Pesto on Crostini

Rosette of Smoked Salmon with Dill Mousseline and Lemon Thyme on a Blinis

King Prawn, Mary Rose Dressing and Avruga Caviar served in a Tortilla Cup

Salmon Tartar Quenelle, on Rye Bread with Dill

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Cold Canapés

Vegetarian Selection

Avocado Mousse with Parmesan Cheese, Herb of Provence Olive on Tomato Bread

Baby Focaccia with Mushroom Stroganoff

Stilton Mousse with Pecan Nut, Fig Chutney and Roquette on Blinis

Smoked Applewood Cheese with Cranberry served on Blinis

Fresh Asparagus on Petit-Pain with Sundried Tomato and Black Olive

French Goat Cheese with Chives and Provençale Peppers on Shortbread

Diced Avocado Salsa Salad served on Ciabatta

Mixed Roasted Peppers with Red Pepper Pesto on Ficelle

Waldorf Salad in Filo Basket with Apple and Pecan Nut

Shiitake Mushroom with Kabu on Soluseki-Zuke

Roasted Vine Tomato with Pesto and Shallots Salsa on Grilled Zucchini

Mature Stilton with Pecan Nut, Fig Chutney and Roquette served on Rye Bread

Feuillette Provençal with Goats Cheese, Basil and Chives

Hot Canapés

Meat Selection

A Selection of Cocktail Sausages with a Grain Mustard Sauce

Croque Monsieur

Chinese Style Belly of Middle White Pork with Sweet Chilli Dipping Sauce

Mini Cottage Pie

Free Range Chicken Breast with Chorizo and Fresh Lime

Devils on Horseback

Duck Pancake with Spring Onion and Plum Sauce

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Fish Selection

Grilled Brochette of Scallops and Black Pudding with a Hollandaise Sauce

Mediterranean Prawns and Pancetta on a Lemon Grass Skewer with a Pacific Rim Dressing

Smoked Haddock Fish Cake with Aioli

Catch of the day served with Tartare Sauce

Hot Canapés

Vegetarian Selection

A Vegetable Potato and Chive Cake with Hollandaise Sauce

Mini Vegetarian Pie

Mango and Halloumi Brochettes with Pacific Rim Dressing

Quark, Cheddar Cheese and Onion Fritter

Blue Cheese and Wild Rocket Risotto Cakes with Thousand Island Dressing

Vegetable Thai Spring Rolls with Chilli Sauce

Welsh Rarebit

Dessert Canapés

Nougat and Pistachio Chocolate Cup

Sable Biscuit with Passion Fruit Mousse and Candied Lime Zest

Tartlet of Rhubarb Crème Brûlée with Pistachio

Fresh Fruit Tartlet with Vanilla Cream

Banoffee Pie

Lemon Tart

Strawberry Dipped in Dark and White Chocolate

Chocolate Brownie with Raspberry

Chocolate Opera Gateau

Pavlova with Chocolate and Banana Mousse

Per Canapé @ £4.45 per item
Minimum 5 Canapés @ £22.25 per person
8 Canapés @ £32.75 per person
10 Canapés @ £39.90 per person

Nigiri Sushi

Fish Selection

Tuna Sushi
Salmon Sushi
Prawn Sushi
Smoked Eel
Anchovy
Smoked Halibut

Vegetarian Selection

Thai Asparagus
Red Pepper
Yellow Pepper
Omelette

All Sushi Selections served with Wasabi and Soy Dip
Per Sushi @ £5.20 per item

Traditional Hosomaki Sushi

Fish Selection

Tuna Hosomaki Sushi
Salmon Hosomaki

Vegetarian Selection

Cucumber Hosomaki Sushi
Sweet Red Pepper Hosomaki Sushi
Avocado Hosomaki Sushi
Carrot and Green Bean Hosomaki Sushi
Yellow Pickle Hosomaki

All Sushi Selections served with Wasabi and Soy Dip

Per Sushi @ £3.50 per item

Canapé Menu 1

All items served cold
Fresh Fig and Parma Ham

King Prawn with Mary Rose Dressing and Avruga Caviar served in a Tortilla Cup

Mature Stilton with Pecan Nut, Fig Chutney and Rocket served on Rye Bread

Diced Avocado Salsa on Ciabatta Bread

Oriental Chicken Stir Fry and Spring Onion, Mange Tout, Sesame Seeds in a Filo Basket

Smoked Salmon Tarter with Mascarpone on Brown Bread

£21.00

Canapé Menu 2

Served Cold
Salmon Tartar Quenelle, on Rye Bread with Dill

Feuillette Provençal with Goats Cheese Basil and Chives

Tartelette of Caesar Salad with Quail Egg and Anchovies

Moroccan Chicken with Apricot and Mango Chutney on Baby Naan Bread

Served Hot
Free Range Chicken Breast with Chorizo and Fresh Lime

Catch of the Day served with Tartare Sauce

Lamb and Mint Cocktail Sausages with a Pea and Mash Puree Dip

Welsh Rarebit

£29.45

Canapé Menu 3

Served Cold

Honeyed Fresh Salmon with Avocado and Lemon on French Bread

Spicy Naan with Smoked Chicken Mousse Coriander and Mango

Beef Carpaccio on Yorkshire Pudding with Lemon Zest

Bundle of Vegetables with Balsamic Dressing

Served Hot

A Selection of Cocktail Sausages with a Grain Mustard Sauce

Duck Pancake with Spring Onion and Plum Sauce

Arbroath Smokie Fish Cakes

Devils on Horseback

Vegetable Thai Spring Rolls with Chilli Sauce

Mango and Halloumi Brochettes with Pacific Ring Dressing

£36.65

If you wish to substitute an item from one of the set menus to another savoury canapé or dessert canapé, please discuss this with your Event Manager as surcharge may apply.

BOWL FOOD MENU 2012

Meat Dishes

Chicken Stroganoff and Braised Rice

Sweet and Sour Pork Fillet with Stir Fried Noodles

Beef and Ale Sausages on Colcannon with Thyme and Onion Sauce

Shepherd's Pie

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Fish Dishes

Marinated Salmon with Crushed New Potatoes and Mushy Peas

Sweet Chilli Prawns with Egg Fried Rice

Spice Crusted Fish on Olive Oil Mashed Potato

Fish and Chips with Tartare Sauce

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Vegetarian Dishes

Mushroom Stroganoff and Braised Rice

Wholemeal Pasta with Halloumi and Courgettes

Moroccan Vegetable Tagine with Minty Cous Cous

Potato Capsicum with Zucchini Korma on Green Rice

Potato Wedges with Sour Cream and Chives

Ratatouille with Pan Fried Tofu

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Dessert Dishes

Crème Brûlée

Pistachio Rice Pudding

Summer Berries Compote with Crème Anglaise

Eton Mess

A Selection of Ice Cream

Chocolate Mousse Trifle with Raspberries

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**Please select any 5 items at £30.00
Additional Items will be £5.00 each**

**The price is based on minimum numbers of 50
If your numbers are less a surcharge will apply**

**Please note the menu is due to be updated and items are subject to
change**

BBQ BOWL FOOD MENU 2012

Deep Fried Chilli Polenta Chips with a Sundried Tomato and Garlic Dips

Free Range Chicken marinated in Soy and Honey Glaze served with a Warm Noodle Salad and Sweet and Sour Sauce

Deep Fried Goujons of Locally Caught Fish served with Chips and Tartare Sauce

BBQ Cumberland Sausages on a Colcannon Mash Potato with Cumberland Sauce

Caesar Salad

BBQ Pork Belly with Apple Mashed Potato and Port Wine Sauce

Salmon Baked on the BBQ with Fresh Herbs and Olive Oil with a Mixed Cress Salad

Sweet and Sour Smoked Tofu with Mange Tout, Oyster Mushrooms and Egg Fried Rice

BBQ Grilled Halloumi with Plum Sauce served with Bulgar Wheat Tabbouleh

Warm Chickpea and Flat Bread served with Red Pepper and Coriander

Chargrilled Squid with Cucumber Salad with Fish Sauce and Lime

Grilled Lamb with Minted Yoghurt and New Potatoes

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Summer Berry Trifle

Green Tea Ice Cream

Gin and Tonic Sorbet

English Strawberries and Clotted Cream

Please select 5 items @ £30.00

Additional dishes are £5.00