



CANAPÉ LIST



COLD MEAT

Carpaccio of Scotch beef on a Croute with Rocket, Mascarpone and
Parmesan Shavings with Truffle Oil

Skewers of Scotch Fillet of Beef with Béarnaise

Scotch Fillet of Beef and Salsa Verde on a Croute

Filo Tartlets with Seared Duck, Spring Onion and Moroccan Jam

Peking Duck Pancakes with Spring Onion, Cucumber and Hoisin

Savoury Cones filled with Chicken in a Mango Salsa

Asparagus wrapped in Prosciutto with Hollandaise (Seasonal)

Foie Gras on Toasted Fruit Bread with Fruit Marmalade

Foie Gras on Toasted Fruit Bread served on a Shot Glass of Chilled Sauterne



COLD FISH

Fresh Native Lobster with Home-made Mayo and a Vanilla Chilli Dressing (Seasonal)

Malaysian Spiced Prawn with a Coconut and Lime Dressing

Lemon and Dill Blinis topped with Crème Fraiche, Scotch Salmon and Avruga Caviar

Blinis with Beetroot and Gin Infused Salmon with Avruga Caviar and Crème Fraiche

Rice Cakes with Beetroot Mousse topped with Smoked Salmon

Pumpnickel Rounds topped with Gravavlax and Dill Mustard

Spoons of Wasabi Tuna rolled in Sesame Seeds with an Asian Dressing

Smoked Salmon in Filo Baskets with Dill Mustard

Mini Bagels filled with Smoked Salmon and Cream Cheese

Prawn Cocktail filled Filo Baskets

Pea and Mint Fritters topped with Chilli Crab



COLD VEGETARIAN

Filo Tartlets with Mascarpone, Fresh Pesto and Oven Roasted Cherry Tomatoes

Basil Paniers with Mascarpone, Fresh Pesto and Sun-blush Tomatoes

Croutes topped with Caramelised Red Onion, Somerset Goat's Cheese and Rocket

Spiced Corn Cakes with an Avocado Salsa

Watercress Roulade with Cream Cheese, Tomato and Basil

Filo Baskets filled with, Spinach, Hollandaise and Quail's Egg

Brioche Croutes with a Fruit Marmalade and Gorgonzola

Parmesan & Rosemary Shortbread with Creamed Goat's Cheese & Fruit Chutney

Shot Glasses of Vichyssoise or Gazpacho with Toasted Pine nuts

Mini Bagels filled with Caramelised Red Onion, Goats Cheese and Chives

Freshly picked Asparagus with Hollandaise (Seasonal)

Squares of Watermelon topped with Feta, Basil and Balsamic Reduction

Parmesan and Cheddar Tartlets with Pissaladiere and Baby Basil

Bruschetta topped with Oven Roasted Cherry Tomatoes, Pesto, Ricotta
and Fresh Basil

Parmesan and Rosemary Shortbreads with Roast Cherry Tomatoes and Feta

Wild Rice and Spring Onion Pancakes with Avocado Lime Salsa



HOT MEAT

Mini Yorkshire Puddings with Scotch Rare Beef and Horseradish Cream

Mini Scotch Beef Burgers

Filo Baskets with Strips of Scotch Fillet of Beef with Béarnaise Sauce

Spoons of Pork Belly with Crispy Crackling and Apple Sauce

Moroccan Lamb Balls with a Yoghurt and Mint Dip

Caramelised Cocktail Sausages with Honey and Fresh Herbs served with
a choice of Mash or Mustard Mayo

Spicy Sausage, Spinach and Ricotta Filo Parcels

Filo Parcels filled with Thai Green Chicken with a Coconut Cream

Skewers of Chicken Satay with a Spicy Peanut Dip

Chicken and Ginger Dim Sums with a Sweet Soy Sauce

Duck and Mango Spring Rolls with a Plum Dipping Sauce

Mini Tartlets with Buttered Leeks, Courgettes and Pancetta



HOT FISH

Goujons of Sole coated in Ciabatta Breadcrumbs with Classic Tartare Sauce

Roasted Monkfish and Pancetta brushed with a Vodka Lemon Soy Butter

Spoons of Seared Scallops with a Lemon Sauce

Skewers of Scallops marinated in Rosemary, Lemon, Basil, Garlic and Olive Oil wrapped in Pancetta

Scallops in Pancetta marinated in Rosemary, Garlic, Lemon and Olive Oil

Spoons of Creamy Fish Pie with a Chive Sauce or in a Mini Pastry Tart

Marinated Tiger Prawns wrapped in Filo Pastry with a sweet Chilli dip

Smoked Haddock and Salmon Fish Cakes with a Lime Mayo

Cornish Crab cakes with a Lemon Grass Mayo

Crab, Lime and Chilli in Filo Baskets

Thai Fish Cakes with Fresh Coriander and Snake Beans with a Sweet Chilli Jam

Crab and Lime Spring Rolls with a Cucumber Dipping Sauce

Mini Tartlets filled with Organic Scrambled Egg with Scotch Smoked Salmon and Avruga Caviar and Dill

Skewers of Teriyaki Salmon with Black Sesame Seeds

Thai Prawn Dim Sums with a Sweet Soy Sauce



HOT VEGETARIAN

Vegetable Spring Rolls with a Plum Sauce

Mozzarella, Gruyere and Parmesan Beignets with a Tomato and Basil Dip

Wild Mushroom & Thyme Risotto Balls

Crisp Filo Parcels filled with Boursin and Wild Mushrooms

Mini Tartlets with Buttered Leeks, Courgettes and Parmesan Shavings

Aubergine and Pine Nut Pizzette

Mini Red Onion Tart Tatin



SWEET CANAPÉS

Strawberry and Raspberry Tarts

Eton Mess with Strawberry and Meringue

Lemon Tartlets

Passion Fruit Curd Tartlets

Vanilla, Coffee, Chocolate and Lemon Meringues

Pistachio Meringues topped with Raspberries

Treacle Tarts

Mince Pies

Miniature Florentines

Chocolate and Coffee Profiteroles

Chocolate and Coffee Éclairs

Chocolate Cups filled with Lemon Mousse

Spoons or Small Cones of Home-made Ice Creams and Sorbets

Mini Dark and White Chocolate Brownies

Mini Raspberry and Lime Cheesecake