

Finishing Touches

CANAPES

COLD

Foie Gras with Onion Marmalade

Smoked Salmon, Cream Cheese
and Caviar

Chicken Liver Parfait with
Black Pepper and Pineapple Relish

Prosciutto Ham and Bocconcini Mozzarella Crostini
with Tomato and Black Olive

Chilli and Tomato Tart

HOT

Grilled Chicken Satay

Mini Samosas with Yoghurt Mint Dip

Leek and Roquefort Cheese Quiche

Duck Spring Rolls with Plum Sauce

Crab and Spring Onion Filo Tart

Deep Fried Tiger Prawns
with Sweet Chilli Dip

Selection of 4 canapes £8.50 per person

Selection of 6 canapes £12.50 per person

FISH COURSES

Warm Lobster Mousse with
Chervil Butter Sauce

Sautéed Scallops with
Sweet and Sour Cabbage

Grilled Fillet of Red Mullet
with Spiced Lentil Salsa

Curried Mussel and Coriander Soup

Warm Salmon and Sole Terrine
with Caviar Cream

*(Available as an intermediate course for
a supplement of £12.50 or also available
as a main course)*

SORBETS

Peach and Champagne

Mango and Passion Fruit

Blackcurrant and Cassis

Elderflower

Mandarin

*(Available as an additional course for
a supplement of £3.50 per person)*

CHEESE

Selection of British Cheeses,
Celery and Walnut Bread

*(Available as an additional course for
a supplement of £8.50 per person)*

*We very much hope that you will find a suitable choice for your meal from our selection.
Please do ask if you would like any assistance or additional ideas to ensure your event is a complete success.
We would be delighted to assist with individual dietary requirements with prior notice.*