

## CANAPES

### Vietnamese Spring roll

#### Recommendations:

Up to 1 hour: 4 Canapés

Up to 1.5hrs: 6 Canapés

Up to 2 hours: 9 Canapés

#### VEGETARIAN

Baby vegetables served with baba ganoush

Cheddar éclair with spring onion cream

Roquefort on brioche with compressed pear and rocket cress, caramelised onion marmalade

Basil, ricotta and parmesan tartlet

Sweet potato rösti with hummus and toasted caraway

Wild garlic arancini with sweet chilli jam

Pea and goat's cheese tartlet

Lentil pakora with cucumber and mint yoghurt

#### FISH

Smoked salmon and cream cheese roulade, salmon pearls

Mackerel mousse with soured cucumber and dill

Prawn cocktail with bloody Mary crème fraîche served in a savoury cone

Seared tuna with avocado purée

Fish cake with chunky tartar sauce

Skewer of salmon with salsa verde

Grilled scallop with cauliflower purée and bacon crisps

Thai fish cake with red curry dip

Sea bass ceviche, pickled fennel and orange puree

#### MEAT

Ham hock terrine, piccalilli puree

Crispy pork belly, apple puree, crackling

Tandoori chicken roll with mint and cucumber

Seared peppered beef on potato rösti with horseradish

Soy and sesame chicken with ginger and tomato jam

Grilled Korean beef sticks with honey, green onion and soy dressing

Beef burger with Swiss cheese in a mini bun

Yakitori chicken skewer

Lamb kofta with aubergine bialdi

Mini Yorkshire pudding, sirloin steak and horseradish cream

Duck rilette, spiced jam, toasted brioche

# EAT FIVE STAR

