



## COLD CANAPÉS

- Smoked trout blinis with sour cream & chive
- Boccocino mozzarella with olive & sundried tomato skewers
- Mini savoury scones with red onion marmalade
- Chicken liver parfait on seeded toast with red onion marmalade
- Oriental spoons of shredded duck, spring onion, cucumber & oyster sauce
- Chilli marinated tiger prawns with dipping sauce
- Tiger prawn & dill brochette

## HOT CANAPÉS

- Mini fish and chips with tartare sauce
- Petite lamb koftas with mint and cucumber raita
- Mini leek and red onion quiche
- Chicken satay skewers with sweet chilli peanut dip
- Cocktail sausages with honey and mustard

## DESSERT CANAPÉS

- Profiteroles dipped in chocolate with crème Chantilly
- Mini meringues with berries & cream
- Mini Victoria sponges
- Strawberries dipped in Belgian chocolate
- Mini macaroons
- Pink champagne & strawberry shots



All dishes are homemade by our new Executive Head Chef and therefore most dishes can be adapted for your special dietary requirements (gluten free, coeliac, etc.)