

Canapés and Bowl Food

Reception Canapés

Please select 4 canapés

Hot

- Baby quail egg Florentine with pink pepper hollandaise
- Fig and pearl onion tart tatin with infused tarragon and white balsamic syrup
- Warm pea and mint tart with Parmesan
- Apple and caramelised tomato rarebit
- Salmon on bamboo skewers with green olive tapenade crust
- Smoked haddock fishcakes, tarragon and pink peppercorn hollandaise
- Baked queen scallop with basil beurre blanc and pancetta lardons
- Southeast fish pie spoons with salsa Verdi
- Lamb and tomato consommé with rosemary muffin
- Chicken and lime rock salt skewers
- Rosemary and Yukon potato rosti with fillet of beef and tamarind onion relish
- Seared lamb skewer with mint and herb crust

Cold

- Nicôise salad, quail egg and white balsamic
- Persian feta, micro rocket, tomato on lemon shortbread
- Roasted pepper, baby spinach and pineapple sushi roll with pomegranate
- Wild mushroom palmiers, creamed goats cheese and dragachelio
- Pea Blini, cauliflower puree, tomato and tarragon jelly
- Lobster and crab frittata with crunchy tomato skins
- Whiskey marinated Dorset crab in filo with lime infused white balsamic
- Smoked salmon with strawberries, cucumber and mint dressing
- Beetroot cured salmon, pea blini and lemon and thyme mascarpone
- Confit salmon with fennel salad on chilli foccacia
- Foie gras parfait on brioche with muscatel chutney
- Oak smoked venison with fig and pear puree and rosemary jelly
- Bbq tamarind beef, bean and mint salad within a wonton basket
- Pancetta and peach salad with red basil and mozzarella

International Bowl Selector

Please select 4 bowls

To be served in white noodle bowls & gastro boxes

Vegetarian

Cold

Avocado, plum tomato and smoked mozzarella salad with white balsamic
Mezze of char grilled vegetables and olives with Pedro Ximenez reduction
Roasted epicure potatoes with star anise poached quail egg and
slow roasted tomatoes
Nectarine and roasted red onion salad with
mozzarella, cherry tomatoes and pesto
Roast artichoke cannelloni bean olive salad smoked paprika dressing
Marinated fine beans slow roast cherry tomato garlic confit
Mini Baby Broad Beans with Mini Artichoke Salad
Picos Cheese, Chicory and Walnut Salad

Hot

Butternut squash and pea risotto with sage infused feta
Roasted vegetable and puy lentil stew with herby dumplings
Chilli and ginger soba noodles
Vegetable ratatouille with soft polenta
Mushrooms, thyme on toast
Spinach and ricotta tortellini sage butter
Malaysian vegetable curry
Mixed bean chilli sour cream guacamole
Spiced onion bhaji, cucumber raita
Vegetable saffron, cinnamon pilaf, coconut chutney
Spanish Omelette
Piquillo pepper tortilla

Meat

Hot

Chicken tagine, preserved lemon green olives, couscous
Chicken korma, basmati rice
Chicken ham and leek pie
Thai chicken curry with braised coconut and coriander rice
Confit Duck with vanilla potato puree and caramelised red cabbage
Lamb kebabs, cumin, coriander riata
Lamb Dhansak, Bombay spiced potatoes
Lamb and aubergine lasagne with mozzarella and basil
Lamb and mint sausages with Yukon gold mash and red onion gravy
Cumberland bangers colcannon mash with rich onion gravy
Suckling pig with soft polenta mash and port reduction
Hong Kong sweet and sour pork with noodles and toasted cashew nuts
Beef and ale pie puff pastry crescent
Braised beef and wild mushroom stew with whole grain mustard dumpling
Chilli con carne and rice served with bean puree

Cold

Kim Chi beef salad
Chorizo Piquillo rocket
Thai duck salad with crispy shallot and roasted nuts
Chicken Caesar salad with garlic crouton
Pork belly salad with roasted apple and fennel with honeycomb vinaigrette
Char grilled beef with horseradish and pine nut dressing with cress salad

Fish

Hot

Fish cakes, tartare sauce

Luxury fish pie, puff pastry crescent

Arroz Negro/rosso – black and red rice

Roast Cod with garlic potato puree, woodland mushrooms

Classic southeast fish pie with petit-pois puree

Cold

Potato and dill salad, poached salmon

Sesame shrimp soba noodle salad

Crayfish cocktail with cherry Marie rose

Seared tuna with watermelon, cucumber and poppy seed

Special fried rice with sweet chilli and lime sauce and prawn crackers



Sweet canapés

Please select 1 dessert canapé

Passion fruit and lemon curd pavlova's

Strawberry milkshake with the thrills

Dish trifle shots

Dark & white chocolate dipped strawberries

Mini chocolate brownies

Lemon meringues

Chocolate orange and sweet basil tart

Granola bar with honey yoghurt

Japanese black rice pudding with cardamom crème fraîche (Supp £1.50pp)

Raspberry and mint vodka Champagne shot with meringue biscuit (Supp £1.50pp)



Drinks

San Rafael Sauvignon Blanc

San Rafael Merlot

Bottled beer

Fruit Juices

Mineral water

Soft cocktail

Soft Cocktails

Please select 1

Pomegranate crush

Fresh lime, mint, pomegranate juice, crushed ice

Apple mojito

Fresh lime, mint, brown sugar, lime cordial, apple juice, crushed ice

Virgin Chinese lily

Fresh lemon, orgeat syrup, lychee puree, lychee juice, ice

Apple & Elderflower cordial

Raspberry Crush

Raspberry juice, soda water & mint

Apple Shoggi

Apple juice, sparkling water, fresh mint & lemon zest

Homemade Lemonade