



## Gold Canapé Menu

## Served hot:

Roast Suffolk chicken in a tiny Jersey Royal bound with a chicken jus, bread sauce and crisp Ayrshire bacon and sage

Grilled tiger prawns marinated in ginger, chilli and garlic with lime hollandaise to dip

Fillet of longhorn beef with baby fondant potato and classic sauce béarnaise Wild mushroom tarts with enoki and chervil

Wild boar sausage roll with spicy tomato ketchup

Fillet of lamb marinated in shallots and honey served on branches of rosemary

Truffled wild mushrooms with crisp leeks in a brioche croute Asparagus and taleggio risotto in a Parmesan cone

Ham hock croquetta with pea purée to dip

Welsh rarebit soufflés in crisp tartlets, red onion marmalade and crispy sage

Bamboo skewers of chicken marinated in balsamic vinegar, rocket and charred lime pesto

Pea and coconut velouté with a coconut froth served in a shot glass





## Served warm:

Little egg and bacon pies with poached quail's egg and smoked bacon in a filo basket with hollandaise and black pepper

Mini eggs Royale with smoked salmon, hollandaise and chives on a muffin

## Served cold:

Duck with mango, shiso and hoisin sauce in a crisp cornet

Carpaccio of Scottish beef with rocket and mascarpone served on a croûte drizzled with truffle dressing and Parmesan shavings

Strips of zucchini filled with ricotta and sun blushed tomato Peeled prawns tossed in chilli and lime skins with Japanese mayonnaise

Scotch quail's eggs with homemade salad cream

Rice paper rolls with Asian vegetables, soy, chilli and wasabi dip

Beetroot gravadlax, horseradish crème fraîche on pumpernickel

Smoked salmon with lemon mascarpone and lilliput capers on black bread with rocket cress

Sesame coated tuna with a mirin dipping sauce

Crayfish cocktail tossed with mustard leaf and Bloody Mary mayonnaise served in a filo croustade

Parma ham, buffalo mozzarella and wild rocket bundles

Creamed goat's cheese, Parmesan shortbread and red onion jam

Peeled quail's eggs with celery, citrus and spiced sea salts

