



## *Canapé and Amuse Bouche Menu*

*The variations are endless. Choose from this menu of tasty examples, or we can always tailor to suit your needs.*

### *Canapés*

- Mini Dill Scone, Smoked Salmon and Horseradish cream*
- Merguez Sausage, Roasted Pepper and Olive Skewer*
- Parmesan Shortbread topped with Pesto & Goat's Cheese*
- Mini Yorkshire Pudding with pastrami and Horseradish Cream*
- Mini Salmon Cake with Lime Tartar*
- Cocktail Sausages, roasted with Honey & Sesame Seeds*
- Gruyere Cheese Puff and Cream Cheese*
- Rosemary & Orange Muffin with Prosciutto Ham and Apricot/Ginger Relish*
- Mini Thai Fishcake with Chilli Jam*
- Spicy Chicken Satay and Peanut Dip*
- Lamb Kofte and Minted Yogurt Dip*
- Pea & Mint Fritter*
- Aubergine & Pine Nut Fritter*
- Filo pastry Cup filled with Cream cheese, Smoked Salmon & Lime or Roasted Pepper & Olive*
  
- Crostini (Roasted Bread slices with Olive Oil)*
- Crème Fraiche & Beetroot cured Salmon*
- Broad Bean and Mint Purée*
- Roasted Cherry Tomato and Basil and Mozzarella*
- Dressed Crab with Lime & Black Pepper*

### *Amuse Bouche*

- Guacamole Ice Cream Mini Cone*
- Raspberry, Rose & Mint Daiquiri (alcoholic)*
- Iced Courgette, Basil and Pine Nut Shot*
- Blood Orange & Chilli Margarita (alcoholic)*
- Water Melon, Lime and Chilli Shot*

*A full list of allergens is available on request*