

## *Silver Canapés Menu*

### **Fish.**

Spicy crab cakes

Smoked Haddock fish cakes

Smoked salmon fork topped with crème fraiche and caviar

Corn croustade cup filled with crab and coriander.

Seared tuna on a herb toast, topped with guacamole.

Smoked salmon blinis with dill.

Smoked trout and horseradish mousse in mini tartlet case.

Mini cone of fish and chips with a red onion tartar

Seared tuna topped with pickled cucumber and ginger.

Cray fish popcorn served in bamboo cone

Toasted bagel topped with smoked salmon and cream cheese roulade

### **Meat.**

Mini Yorkshire pudding filled with roast beef finished with horseradish mayo.

Smoked duck and scallion tartlet in a rich plum sauce.

Mini coronation chicken cup finished with toasted sesame seeds.

Honey and mustard cocktail sausages. (Best served warm)

Mini Chicken tikka marinated kebab.

Panko breaded chilli chicken with chilli dip

Seared sirloin with a béarnaise sauce

Seeded croute topped with goats cheese and thyme marble finished with crispy  
Parma

Open beef burger topped with horseradish cream and beetroot jelly

### **Vegetarian**

Avocado drop scone topped with caramelised onion and crème fraiche.

Garlic and herb crostini topped roasted vegetables and basil pesto.

Mini filo parcels filled with spinach, ricotta and sun blushed tomatoes.

Skewer of quail's egg, sun blushed tomato and olive.

Goats cheese marble on a pesto croute

Curried parsnip shot with mini bread stick

Mini tartlet of bocochini and oven fired tomatoes

Shot of watercress soup served with a parmesan straw.

~Caesar salad on a parmesan crisp.

### **Desserts.**

Mini chocolate éclairs

Tiny lemon tart topped with raspberry.

Mini baked white chocolate tartlet finished with chocolate scroll.

Selection of rich chocolate truffles.

Mini triangles of chocolate brownies

Mini banoffe

Strawberry and caramel crunch

Lemon and lime cheesecake

Half dipped meringues, strawberries and cape gooseberries in chocolate

Mini treacle tart

Bamboo boat of eton mess