



Canapé Menu

Please find below a sample selection of canapés that are available for your functions. We are constantly creating new and exciting canapés, which are available upon request. All our canapés are presented on contemporary serving dishes ranging from slate and glass to Perspex

Cold Canapés

- Quail egg with spicy mayo on foccacia bread (v)
- The B.L.T canapés
- Yorkshire pudding with pink roast beef and horseradish
- Mini bagel with cream cheese and smoked salmon
- Open filo of marinated baby prawns, aioli and organic seaweed
- Walnut bread with mature Stilton and figs (v)
- Crostini of fresh pesto with char-grilled mozzarella and grilled peppers (v)
- Baby vegetables with sun blushed tomato mousseline in filo basket (v)
- Salad nicoise on home made filo basket (v)
- Tiger prawn tower with green Thai curry
- Rolled goats cheese on a baby scone with chilli chutney (v)
- Classic smoked salmon with Philadelphia and dill on potato cake
- Mixed olive and Feta salad in a tartlet (v)
- Honey roasted ham on brown bread with mustard and caper
- Tomato and quail egg on crostini with tapenade (v)
- Toasted blinis with crème fraiche and avruga caviar
- Baby Jersey potato with homemade boursin (v)

Hot Canapés

- Mini jacket potatoes with a variety of fillings
- Mini bacon muffin
- Mini beef burger with salsa and gherkins
- Duck pancake rolls with spring onion
- Oriental prawn toasts
- Mini steak sandwiches
- Feta, basil, red onion and black olive salad stuffed in a puff pastry purse (v)
- Salted beef and gherkin on a baby ciabatta with American mustard
- Tail of king prawn in filo pastries with sweet and sour sauce

Prices

3 per head	5 per head	7 per head
£5.00 Cold	£8.50 Cold	£12.50 Cold
£7.50 Hot/Mixed	£10.50 Hot/Mixed	£15.00 Hot/Mixed

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All prices are inclusive of VAT



Fork Buffet Menu

Please make your choice of 1 main and 1 dessert (£18 per head) or 2 main courses and 2 desserts (£20 per head) or 3 main and 3 desserts (£24 per head) from either the cold or hot fork buffets.
If you require more choices this is fine please ask for a quote.

Cold Main Courses

- Egg penne pesto pasta salad with mixed peppers and courgettes (v)
- Finest honey roast ham carved from the bone with wholegrain mustard to accompany
- Salmon supreme served with a fresh herb mayonnaise dressing
- Chicken caesar salad with croutons and parmesan shavings
- Roast peppered sirloin of beef served with horseradish (Please add a £2.00 Supplement)
- Sliced Feta cheese, beef tomatoes garnished with a cucumber and olive salad (v)

Hot Main Courses

- Home made vegetable lasagne with Zests secret ingredient (v)
- Marinated chicken in a cream and tarragon sauce
- Five mushroom stroganoff with a cream, red wine, onion, paprika and mustard sauce (v)
- Oxford beef in a rich sauce with mixed peppers, red wine and rosemary

Hot Main Courses cont.

- Thai green salmon curry with coconut and subtle spices
- Harvester casserole with baby corn cobs, blackeye beans, baby carrots, mushrooms and peppers in a rich seasoned cheese sauce (v)
- Havana lamb pieces in a sweet and spicy Caribbean style sauce (Please add a £2.00 Supplement)
- Chicken in a chasseur sauce with caramelised red onions, herbs and tomatoes
- All dishes served with a selection of potatoes, leaf salad and fresh breads

Dessert Courses

- Traditional European cheese board
- Chocolate profiteroles
- Iced platters of fresh seasonal fruits
- Peach and champagne tart
- Homemade chewy raspberry meringue
- Dangerously delicious double chocolate fudge Cake
- Homemade apple pie
- Served with fresh cream
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- Freshly brewed coffee or tea

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