

## Canapes

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The following quantities are only a general guide line:

For pre-lunch or dinner drinks allow 3 pieces per guest and choose three different  
For a 2-3 hours' drinks party allow 10 pieces per guests and choose 5 different  
Canapés served instead of a first course before lunch or dinners allows 5 pieces per guest  
and choose 5 different

£1.15 per piece

### MEAT SELECTION

Japanese Beef Skewer  
Seared Marinated beef strips in soya, ginger & chillies  
Crispy Coriander Chicken Roll  
Shredded confit chicken and coriander spring rolls  
Bourbon Glazed Pork Belly Chunks  
Glazed slow pork belly in bourbon whisky & honey with toasted sesame seed  
Mini Egg Benedict  
Fried egg with ham on fried brioche topped with hollandaise sauce

### FISH / SEAFOOD SELECTION

Smoked Salmon Chive Pancake Roulade  
a paupiette of three layers, pancake with chives soft cheese & smoked salmon  
Oriental Crab Cake  
Guernsey crab & potato patty in a golden beer batter  
Smoked Haddock Kedgeree Croquette  
Flaked smoked haddock, boiled egg parsley rice roll in curried panko bread crumbs  
Crevette Nori Roll (sushi)  
Roulade of dry seaweed, rice wine pickled cucumber with crevette and wasabi

### VEGETARIAN SELECTION

Broad Bean Ricotta & Mint Bruschetta  
Crushed bread bean with olive oil, lemon & fresh mint on a crispy crostino  
Mini Egg Benedict  
Fried egg on fried brioche topped with hollandaise sauce  
Mature Cheddar Cheese Beignet  
deep fried cheddar cheese choux pastry fritters  
(VE) Sundried Tomato & Spinach Goujon  
Sundried tomato & spinach with cumin risotto cake  
(VE) Curried Onion Pakora  
Crispy curried flavoured onion & chickpea flour Indian dumpling

(VE) Vegan