

## **Canapé Sample Menu**

### **Served warm**

Steam vegetable dumplings with soy sauce and wasabi dipping sauce  
Asparagus and roast mix pepper tartlet with basil mascarpone  
Thai lamb skewers with celeriac dipping sauce  
Lemon sole goujons with caper sauce  
Poached guinea fowl wrapped in Parma ham with cauliflower puree  
Braised beef in mini jacket potato  
Seared king prawns in ginger, lime and soy sauce in Chinese spoon  
Smoked salmon risotto with truffle oil  
Shredded ham hock, chive mash with pea puree  
Red snapper on beetroot crisp with dill mayonnaise  
Roast duck breast in filo cases with blueberry sauce  
Wild mushroom and pheasant tartlet with goat cheese mousse  
Garlic and Dijon mustard seared beef fillet skewers with salsa Verde  
Red pesto chicken, green pepper chestnut mushroom strudel

### **Served cold**

Roast beef, radish, and mange tout salad in lettuce leaves  
Haddock mousse on walnut bread with chive mascarpone  
Spicy chicken and avocado lettuce wraps  
Seared king prawns with bloody Mary pipettes  
Thai chicken salad in wonton cups with Peking dressing  
Pea polenta with asparagus and Parma ham  
Cucumber

### **Canapé dessert**

Strawberry cheesecake parfaits in cups  
Mango mousse with fresh mango cubes  
Kiwi and passion fruit mini pavlova  
Chocolate brownies  
Mini Lemon meringue tartlets with strawberry compote  
Chocolate fudge cake with chocolate fudge icing