



CANAPES SUGGESTIONS

(Usually a selection 10 to 12 canapes)

Cajun salmon skewers with lime and ginger mayonnaise

Gochujang chicken skewers

Edamame bean, pea and pesto with Mozzarella and prosciutto on a French bread croute

Tempura Prawns with sweet chilli dipping sauce

Persian sausage rolls

Beef sliders with wasabi mayo in a brioche bun

Bamboo cones filled with fish or scampi and chips

Bamboo cones filled with whitebait squeezed with lemon

Tuna and avocado ceviche spoons

Filo baskets filled with mushroom duxcelle and burnt hollandaise

Spinach and cumin blinis with beetroot cured salmon, avocado and sour cream

Duck pancakes with jammie peaches, cucumber and spring onion

Melon, pesto marinated bocconcini and Parma ham skewers

Porcini arancini served with Arrabbiata sauce

Smoked haddock, quails egg Scotch egg with watercress mayonnaise

Chili salmon on soda bread with chopped herbs, red onion, capers and honey mustard

Focaccia, goat's cheese, fig, Prosciutto, rocket and a drizzle of balsamic

Mini hot dog rolls, frankfurters, sauerkraut and German mustard

Soup shots

A selection of mini Dandelion Sweet Treat



STARTER

Fillet of beef with beetroot, bistro salad, fine shavings of Parmesan and horseradish dressing

Or

Smoked haddock quails egg Scotch egg with a pea veloute and crisp pancetta

Or

Twice-baked goat's cheese souffles with apple and walnut salad

FISH MAIN COURSES

Salmon with English peas, Edamame beans and chorizo on a bed of crushed potatoes

Or

Escalope of wild sea bass with sautéed smoked bacon, celeriac puree, red chicory, runner beans and red wine sauce

Or

Haddock fishcakes with parsley sauce served with seasonal vegetables

POULTRY MAIN COURSES

Roast duck breast with asparagus, caramelized shallot, pomme puree and savoy cabbage

Or

Pan fried Guinea Fowl, passion fruit jus, celeriac puree and crispy onions

Or

Corn-fed chicken with wild mushrooms and leeks



MEAT COURSES

Rump of Lamb with wild garlic risotto and fava beans

Or

Loin of venison with broccoli and stilton puree and red wine sauce

Or

Classic Beef Wellington served with dauphinoise potato and seasonal vegetables

All main courses to be served with seasonal vegetables

DESSERT

Assiette of apples with apple tarte tatin apple sorbet, panna cotta and butterscotch sauce

Or

Vanilla bean panna cotta with marinated summer berries

Or

Summer pudding

Or

A trio of summer berry fruit salad, white choc chip brownie and super berry smoothie shot

CHEESE COURSE

Locally sourced Artisan cheeses, homemade seeded hard bread, wheat crackers, fruit, nuts, truffle honey and homemade chutney

COFFEE AND DANDELION TREATS

A selection of teas, coffee and homemade Dandelion treat