

Cold Canapés

Filled Savoury Poppy Seed Profiteroles (PRO2)

each

Smoked Salmon Pinwheel on Whole Wheat Bread (SSPWW)

each

Tartlet filled with Caramelized Red Onion and Brie Cheese – Fig Preserve (TROB)

each

Grilled Polenta, Mascarpone, Roasted Vegetables in Balsamic Vinegar, Olive Oil (GPMV)

each

Creamy Mackerel Pâté, Tomato Wedge, Fennel on Brown Bread (MPTFBB)

each

Mini Dill Scone filled with Smoked Salmon Pâté (MDSSS)

each

Asian Crab Shrimp Salsa in a Cheese Tartlet (CSLSCT)

each

Aubergine, Fresh Basil and Feta Roll drizzled with Olive Oil (ABFOO)

each

Blini Pancake with Chilli Beef and Roasted Pepper (BPCB)

each

Chive Blini Pancake, Crème Fraiche and Red Onion Marmalade (CHPC)

each

Selection of Quiche Wedges (CQWVF)

each

Rolled Chive Pancake with Vegetable Cream Cheese, topped with Feta Crumble (PVCCF)
each

Deep Fried Rice Cake, topped with Mussel and drizzled with Pesto (RCMP)
each

Butternut Waffle with Goats Milk Cheese, slithers of Ostrich (BWSS)
each

Honey Glazed Roasted Fillet Beef with Mustard Cream (HGRBM)
each

Cajun Spiced Salmon Trout with Guacamole, served on Bruschetta (CSGB)
each

Bruschetta with Roasted Ostrich and Grilled Pineapple (BRPOP)
each

Crouton with Smoked Chicken and Chilli Jam (CCJC)
each

Puff Pastry Tartlet with Feta and Roasted Cherry Tomato (PPTT)
each

Peking Duck, Cucumber, Spring Onion Pancake Wrap (PDCS)
each

Smoked Salmon & Caviar on Blini (SSCB)
each

Corn Fritter with Blackened Chicken & Red Pepper Marmalade (CFBC)
each

Spicy Asian Vegetable Crepes with Fresh Herbs (SAVC)
each

[break]

**Mini Chicken Roularde stuffed with Baby Spinach & Dried Apricot and finished off with
Cherry Tomato & Rosemary (CRFPCR)**

each