

Christmas cold Canapé Menu 2010

Minimum £50.00 per delivery

For a 1-2 hour reception we recommend a minimum of 6-10 canapés per person

For a 2-3 hour reception we recommend a minimum of 10-12 canapés per person

Small Christmas Canapé Platter @ £30.00
21 pieces / 7 choices

Smoked salmon blinis

With dill crème fraîche

Prawn cocktail

Served in a croustade

Yorkshire puddings

With rare roast beef, horseradish & watercress

Duck rilette

On toasted brioche with date chutney

Turkey filo baskets

Smoked turkey, cranberry & crispy bacon

Parmesan shortbread (v)

With slow roast cherry tomatoes & goats cheese

Roast red pepper tartlets (v)

With spinach, goats cheese & thyme

Large Christmas Canapé Platter @ £65.00
50 pieces / 10 choices

Smoked salmon blinis

With dill crème fraîche

Prawn cocktail

Served in a croustade

Salmon tartlets

With leek & gruyere

Yorkshire puddings

With rare roast beef, horseradish & watercress

Duck rilette

On toasted brioche with date chutney

Turkey filo baskets

Smoked turkey, cranberry & crispy bacon

Chicken liver pate

With red onion jam on a crisp toast

Parmesan shortbread (v)

With slow roast cherry tomatoes & goat's cheese

Roast red pepper tartlets (v)

With spinach, goats cheese & thyme

Mozzarella crostini (v)

With roast red pepper & basil pesto



Small Gourmet Christmas Canapé Platter £35.00
21 pieces / 7 choices

Smoked salmon bagels

With cream cheese, cucumber & dill

Gravlax

With lemon crème fraîche in a croustade

Venison tartlet

With cranberry, sour cream & chives

Foi gras parfait

With fig jam on toasted brioche

Duck pancakes

Confit duck, ginger, cucumber, spring onion & plum sauce

Wild mushroom tartlets (v)

With caramelised shallot, thyme & gruyere

Stilton (v)

With port wine jelly on mini oatcakes

Large Deluxe Christmas Canapé Platter £75.00
50 pieces / 10 choices

Smoked salmon bagels

With cream cheese, cucumber & dill

Gravlax

With lemon crème fraîche in a croustade

King prawn filo baskets

With mango, lime & chilli salsa

Venison tartlet

With cranberry, sour cream & chives

Foi gras parfait

With fig jam on toasted brioche

Parma ham & chicken terrine

With saffron aioli on a crisp toast

Duck pancakes

Confit duck, ginger, cucumber, spring onion & plum sauce

Wild mushroom tartlets (v)

With caramelised shallot, thyme & gruyere

Stilton (v)

With port wine jelly on mini oatcakes

Butternut, feta & pomegranate salad (v)

Served in a croustade



Small Christmas Sweet Canapé Platter £35.00
21 pieces / 7 choices

Mini mince pies

Mini Christmas puddings

Spiced chocolate mousse white chocolate shavings

Mini lemon tartlet

Mini fruit tartlets

Mini panettone bread and butter puddings

Meringue "snow balls" with cream and figs

