

# Fresh & Lush

## Events Catering

### -HANDMADE CANAPÉS-

All canapés are bite size portions and are presented on decorated platters for your guests

Please choose 3 chilled canapés and 3 warm canapés from the following options

## CHILLED CANAPÉS

### SEAFOOD

- Salmon, dill & cream cheese croute
- Poached salmon, sauté leeks & herb mayonnaise pancakes
- Honey & lime salmon skewers with bagna cauda dip
- Smoked mackerel and horseradish pâté on buckwheat blinis
- Parcel of smoked salmon filled with smoked trout mousse and chives
- Open filo of marinated baby prawns with lime & ginger
- Poached salmon & crab choux buns with herb mayonnaise
- Prawn cocktail with avocado mousse sprinkled with smoked paprika served on Chinese spoons
- Pecorino Romano herb cheese wrapped in Parma ham and rocket, drizzled with honey
- Beetroot cured salmon gravlax on buckwheat blinis with dill crème fraiche & a squeeze of fresh lemon

### PORK

- Ham hock terrine & apple chutney en croute
- Medjool dates stuffed with goat's cheese & wrapped in streaky smoked bacon
- Pecorino Romano cheese wrapped in Parma ham & rocket, drizzled with honey
- Sliced Iberico ham with quince jelly on bruschetta

### OTHER

- Poached pear, biltong & Shropshire blue cheese crostini
- Cucumber cups with thai beef salad
- Smooth duck and orange pâté on croutons with crispy onions
- Chicken liver & orange pâté with caramelised onions, toasted hazelnuts on melba toast
- Filo cup of Caesar salad with quail egg & anchovy

### VEGETARIAN

- Vegetables roasted in olive oil & garlic on bruschetta(v)
- Damson and chive cheese in a sea salt & poppy seed cup (v)
- Glazed butternut, feta & walnut tartlets (v)
- Ripe brie, gooseberry jelly & chive salad on focaccia (v)
- Pea and mint filo tartlets with goats cheese & cress (v)
- Parmesan shortbread with herb goat's cheese, pickled shallots and cep powder (v)

### VEGAN

- Spiced avocado & sweet pea salad on croutes
- Slow cooked heritage tomato tarts with salsa verde
- Grilled aubergine and vegetable confit rolls

### GLUTEN FREE

Gluten free versions of most of our canapés are available.

# WARM CANAPÉS

## SEAFOOD

Smoked haddock croquettes with pea purée  
Fish & chips with tartare sauce & a squeeze of fresh lemon  
Tempura tiger prawns with rose harissa & lime yoghurt  
Scallops wrapped in pancetta on skewers with garlic butter & fresh chopped parsley (£1 supplement)

## BEEF

Mini caramelised onion & Shropshire cheddar burgers  
Teriyaki beef, olive tapenade & red onion puddings  
Mini beef Wellington with béarnaise sauce  
Roast beef in Yorkshire puddings with cress and fresh horseradish cream  
Rare beef fillet on crusty bread croutes with a selection of chimichurri, horseradish cream & English mustard (£1 supplement)

## PORK

Local honey glazed pork chipolata sausages with a selection of dips  
Barbecue pulled pork croquettes with ranch dressing  
Baked chorizo cups with quail eggs & smoked paprika sauce  
Homemade pork, sage & apple sausage rolls  
Smoked ham, cheese & tomato relish croque monsieur  
Warm scotched quail eggs served with HP dip  
Croquetas de jamon served with sundried tomato salsa (Spanish ham and cheese croquettes)  
Chorizo and spiced potato cups with lemon aioli dip  
Mushroom cups stuffed with spinach, chorizo & ricotta

## CHICKEN

Mild Thai coconut chicken & bok choy filo parcels  
Five spice chicken spring rolls with sweet chilli & ginger dip  
Cape malay chicken skewers with mango & coriander raita  
Chicken rolled in streaky bacon stuffed with chestnut mushrooms  
Jerk chicken skewers with smoky tomato sauce  
Grilled lemon & za'tar chicken skewers with humus

## OTHER

Berber spiced lamb with mint & coriander yoghurt  
Lamb kofte with mint & coriander yoghurt  
Duck confit & poached pear in filo pastry with red wine reduction  
Smoked duck breast with pickled beetroot & salsa verde  
Duck spring rolls with hoisin dipping sauce

## VEGETARIAN

Welsh rarebit with tomato, slow roasted in aged balsamic vinegar (v)  
Spinach, feta and caper croquettes with lemon yoghurt (v)  
Vegetable skewers with pesto roasted pepper & courgette, kalamata olive & mini mozzarella (v)  
Five spice vegetable spring rolls with sweet chilli & ginger dip (v)  
Cherry tomatoes stuffed with marinated feta & truffled tapenade (v)  
Pickled beetroot, lentil, butternut squash & ricotta spring rolls with nam chim dipping sauce (v)  
Mac and cheese arancini with chimichurri sauce (v)  
Mature cheddar & Marmite parmiers (v)  
Truffled parmesan arancini with roasted red pepper & smoked paprika purée (v)  
Gruyere & parmesan choux buns with chives and truffled mushroom puree (v)

## VEGAN

Sweet potato falafels with smoked tomato salsa  
Wild mushroom & truffle salad on crispy polenta cakes  
Roasted vegetable skewers with za'tar and humous  
Risotto stuffed piquillo peppers with red pepper sauce

## GLUTEN FREE

Gluten free versions of most of our canapés are available.

---

# SWEET CANAPÉS

Please choose

4 canapés from the following options

Fruit dipped in white and dark chocolate  
Chocolate cups filled with strawberry mousse  
Chocolate, pistachio & cranberry brownies  
Mini pavlovas with seasonal berries & whipped cream  
Noisette choux bun  
Chocolate ganache tart with Grand Marnier cream  
Oatcakes topped with honey cream and raspberries soaked in Drambuie  
Pastry cups filled with crème fraîche and tropical fruit  
Mini lemon & strawberry meringue tart  
Rose & raspberry donuts  
Apple, blueberry & nut crumble  
Pecan pie  
Mini cupcakes  
Millionaire chocolate tart  
Triple chocolate brownie  
Eton mess cake  
Caramel profiteroles with passion fruit cream filling