



perfect day  
catering & events

## Canape Menu

### “Let’s go Fishing!”

- Beetroot Cured Salmon with Crispy Fried Capers
- Salmon Tartar with Mango & Lime
- Sesame crusted Tuna with Cucumber and Soy Glaze
- Crayfish and Dill Crostini
- Tower of Crab and Avocado on Black Crostini
- Chilli & Lime King Prawns with Avocado Puree
- Salmon & Asparagus Tartlets
- Fish Finger Bites with a Caper Mayonnaise (H)

### “Nice to Meat you”

- Bacon, Leek & Thyme Tartlets
- Rare Roast Beef with Blue Cheese and Horseradish Mayonnaise
- BBQ Chicken on Pumpernickel with Pomegranate
- Ricotta and Parma Ham Crostini with Fig Chutney
- Duck Parfait with Caramelised Oranges on Toasted Brioche
- Sweet and Sour Pork Pops (H)
- Duck Spring Rolls with a Hoisin Dipping Sauce (H)
- Satay Chicken Skewers (H)

### “Go Veg Out!”

- Wild Mushroom and Tarragon Tartlet
- Herby Goats Cheese with Sweet Red Onions
- Courgette Rolls with Feta Cheese & Mint
- Goats cheese, Peach and Salsa Verde crostini
- Brioche with Blue Cheese, Celery and Grape
- Brie and Cranberry Tartlets (H)
- Grilled Halloumi with Chilli and Caper Dressing (H)
- Butternut Squash Arancini with Aioli (H)