

## **Canape List**

### **Meat**

Mini Yorkshire Puddings filled with Rare Roast Beef and Horseradish Cream  
Mini Buffalo Mozarella wrapped with Parma Ham & Fresh Basil  
Mini Poppadums topped with Chicken Tikka  
Crostoni topped with chicken Liver Parfait & Redcurrant Jelly  
Spicy lamb/beef kofta with raita dip

### **Fish**

Poached Fillet of Salmon on skewers with a Dill & Lemon Mayonnaise Dip  
Thai Prawn & Ginger spring rolls with sweet chilli dip  
Breaded goujons of sole with homemade tartare sauce  
Pancake rolls with smoked salmon, cream cheese & dill  
Quail egg mayonnaise served on toast with caviar

### **Vegetarian**

A shot glass filled with chilled Avocado Soup and Tomato Salsa  
Spinach, Ricotta and Pinenut Filo Parcels  
Crostoni topped with zesty Lemon, Goats Cheese & Avocado  
Crostoni topped with creamed stilton, pear and rocket  
Brie, Pesto & Sundried tomato puffs

We would suggest 5 canapes per person for pre-dinner drinks

## **Starters**

Thai Fish Cakes on dressed herb salad with a lime and coriander mayonnasie

Goats Cheese & Roasted Sweet Pepper Tartlette with dressed leaves and chutney

Smoked salmon parcels – smoked salmon, lemon and caper pate encased in oak smoked salmon on lemon dressed leaves

French onion soup with a cheese crouton

Chicken Liver parfait with a redcurrant and orange jelly

## **Main Courses**

Canon of lamb, roasted pink and served with a Redcurrant and Rosemary Jus and Dauphenoise Potatoes\*

Andulusian Chicken – a poached chicken breast with a sauce of lemons, tarragon and dry sherry, finished with cream, paprika roasted new potatoes

Fillet of Pork served with a sauce of apples, onions, celery and white wine, flavoured with sage and thyme and finished with cream, fondant potatoes

Whole Fillet of Beef, pepper crusted and rare roasted served with a red wine reduction, béarnaise sauce and French fries\*

Roast Loin of Cod topped with an olive, basil and sundried tomato tapenade, pesto mash

Breast of Norfolk Duckling, seasoned with five spice and pan fried with a ginger, honey, soy and sesame glaze, coriander rice\*

All served with a selection of seasonal vegetables

## **Puddings**

Raspberry Meringue Roulade

Chilled Lemon Tart

Rich Chocolate & Amaretto Torte

Classic Crème Brulee

Lime and Strawberry Cheesecake

All served with coulis and berries

Coffee or Tea and Petit Fours.

### **Cheese Course**

A selection of cheeses to include Lincolnshire Poacher Cheddar, Cropwell Bishop Stilton, Somerset Brie and Chevre with oat cakes, grapes, celery and chutney

Or

Leek, Roquefort, Walnut and Celery Filo pastry Strudel served with homemade chutney

This quote includes service, crockery, cutlery, glassware for the table (red wine, white wine and water) linen table cloths and linen style paper napkins.