

Cocktail Items, Summer 2012

Chilled Canapé Selection

carpaccio tuna crostini, tomato marmalade
blue swimmer crab, corn and chilli tortilla, mango and lime salsa, corn crisp
tomato pain perdu, cured atlantic salmon, avocado mousse
baby caprese salad – tomato cup, buffalo mozzarella, basil (V, GF)
asparagus and d'affinois tart (V)
saffron onigiri, wakame, toasted sesame (V, GF)
watermelon, goats cheese, chilli crumbs (V, GF)
vietnamese mint and prawn rice paper roll
chicken caesar baguette
mini coronation chicken sandwich
siamese beef salad in golden coconut cup

Hot Canapé Selection

seafood money bag, chilli, tomato & lemongrass dip
chargrilled crystal bay prawn, chipotle, coriander, grilled lime (GF)
nori crumbed rockling, wasabi mayo
spiced vegetable samosa, tamarind dip (V)
pea, chervil and mozzarella arancini (V)
pistachio and walnut dusted goat's cheese, carrot salad, pomegranate (V)
chicken and peanut dumpling (GF)
twice cooked duck and pineapple spring roll, thai red curry dip
24 hour pork belly, steamed bun, chicory jam
baharat spiced lamb, labne, mint, green chilli flat bread
ale braised beef and green peppercorn pie, tomato relish

Sweet Canapé

chocolate lollipops (GF)
mascarpone mousse and fruit jelly tarts
lemon poppy seed bites
valencia orange and chocolate cakes
green apple brulee (GF)
banoffie cream slice, salted caramel
peach and cherry brioche terrine, basil jelly

Supper

mini beef burger, provolone, baby spinach, cucumber pickle
cashew crumbed chicken goujons, mango, shredded baby gem and snow pea salad
lamb and rosemary chipolatas, caramelized onion, grain mustard in baby baguette
soft shell taco, braised pork, pineapple, coriander, grilled lime

Bowl Dishes

hot smoked salmon fillet, asparagus, avocado, borlotti bean and chervil salad, citrus dressing (GF)
popcorn chicken, asian-style coleslaw, sweet chilli sauce
roasted eye fillet, harissa spiced sweet potato and coriander pesto (GF)
lemon and cumin-spiced lamb fillet, persian feta and olive salad, toasted pita