

## CANAPES

The following canapés are intended to give your guests a themes set of canapés that compliment each other well

Trio of shot glasses filled with 3 different fruit smoothies and shortbread fingers to dip in your smoothies.

Platters of scooped out petit pan bread rolls filled with either breaded fish goujons and chipped potatoes, breaded scampi with chipped potatoes or mini pork sausages and chipped potatoes, served with a napkin to eat out of your hand.

A plate of 4 freshly baked mini jacket new potatoes with assorted fillings to choose from – smoked salmon and cream cheese, prawn and dill, chicken tikka, minced beef chilli, gruyere cheese and tomato.

Sunday roast crostini platter – 5 hot crostini's topped with roast beef and grated horseradish, roast chicken with bread sauce, roast pork with chunky apple relish, baked ham topped with apricot chutney and roast lamb with homemade mint and mango sauce.

A small box of 4 different sushi varieties, ginger nigiri with smoked salmon, prawn and black bean balls, avocado and wasabi seaweed rolls, asparagus and sesame rounds.

A selection of 4 different preparations of sausage – a slice of pork and leek sausage topped with grain mustard béchamel, beef sausage with onion marmalade, a pork chipolata wrapped in prosciutto ham and sage, poppy seeded sausage roll.

A trio of hot or cold soups served in shot glasses with mini bread sticks, thin celery strips and spring onions to dip in your soups.

An assortment of pancakes served hot and cold, a sweetcorn fritter topped with a breaded chicken nugget, a wild rice pancake topped with roast peppers and parsnips with garlic potato salad, a chive pancake with grilled courgette and onion marmalade, and a buckwheat pancake with flaked salmon and tomato relish.