



## Canapés

### **Cold Canapés**

Quails Eggs with Celery Salt (P)  
Parma Ham, Ricotta & Fig Jam Crostini  
Miniature Tomato, Red Onion, Avocado & Pine Nut Bruschetta (VG)  
Salmon Gravavlax with Cucumber, Radish & Wasabi Mayonnaise Crostini (P)  
Spiced Red Pepper Hummus and Caper Berry Blini (V)  
Smoked Trout Mousse with Pickled Cucumber Filo Tart (P)  
Asian Shredded Chilli Beef Filo Tarts  
Crab, Ginger & Lime Rilette Filo Tarts (P)  
Goats Cheese Mousse and Beetroot Flax Cracker (V)  
Smoked Salmon and Dill Cream Cheese Roulade (P)  
Peking Duck Pancakes  
Smoked Salmon Cream Cheese Blinis with Dill (P)  
Chicken Liver Parfait with Fig Jam on Brioche  
Parmesan Shortbreads with Red Onion Confit (V)  
Sun Blush Tomato, Basil & Mozzarella Skewers (V)  
Blue Cheese & Pear Crostini (V)  
Goats Cheese & Sundried Tomato Profiteroles (V)  
Tomato, Mozzarella & Pesto Tarts (V)  
Parmesan and Poppy Seed Lollipops (V)  
Asian Tuna Tartare (P)  
Avocado and Cashew Zucchini Rolls (VG)  
Hot Smoked Salmon with Horseradish Cream Toastes (P)  
Thai Mango, Red Onion, Chilli and Lime Salsa Cups (VG)  
Wholegrain Mustard Ham Hock and Apple Toasts

### **Hot Canapés**

Baked Mussels with Garlic and Parmesan Crumb (P)  
Roast Chinese Style Pork Belly with Sticky Honey Sauce  
Wild Mushroom & Mozzarella Stuffed Arancini Balls (V)  
Tempura King Prawns with Sweet Chilli Dip (V)  
Harissa Spiced Chicken Skewers  
Roasted Butternut Squash, Thyme and Vegan Feta Tartlet (VG)  
Curried Lamb Kofta Popsicle with Mint and Yoghurt Dip  
Mini Bleu d'Auvergne Croque Monsieur  
Spring Onion & Black Onion Seed Bhaji (V)  
Spicy Cherries and Bacon  
Miniature Lemongrass and Chilli Fish Cakes (P)  
Asparagus Tips with Hollandaise Sauce (V)

Continued....



DOMINIC CARTER

Bespoke Event Catering

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Chicken Sate & Peanut Dip  
Lime Marinated Chicken Skewers & Avocado Dip  
Spicy Tiger Prawns (P)  
Ricotta & Sun-Dried Tomato Stuffed Mushrooms (V)  
Yorkshire Pudding, Rare Beef & Horseradish  
Scallops on Black Pudding with Pea Puree (P)  
Honey & Mustard Sausages  
Vegetable Samosas with Mango Chutney (VG)  
Fish Goujons & Tartare Sauce (P)  
Veg Spring Rolls with Chilli Dip (VG)  
Deep Fried Goats Cheese Balls with Pink Peppercorn with Honey Dressing (V)  
Panko Fried Cornish Crab Bon Bons with Curried Mayonnaise (P)  
Roast Pumpkin and Ricotta with Spiced Honey (V)  
Devils on Horseback  
Blue Cheese & Mascarpone Tarts (V)

P- Pescatarian

V- Vegetarian

VG - Vegan