



## Christmas Canape Menu

If you would like any further suggestions for your event, or have any dietary requirements, please do not hesitate to ask



## Fish and Seafood

Served cold

Beetroot and vodka cured salmon on a potato rösti, with crème fraiche

Baby baked potatoes with sour cream and avruga caviar

Smoked salmon on lemon and dill blinis and sour cream

Served warm

Seared scallops with a pomegranate glaze

Mini eggs royale, hollandaise sauce

Smoked haddock souffles

## Meat and Chicken

Served cold

Chicken skewers with a hazelnut and sage crust, citrus dip

Pheasant paté, red onion marmalade, brioche

Duck rillettes on rye bread with date chutney

Mini Yorkshire puddings with rare roast beef and horseradish

Mini ballotine of turkey with a cranberry and pecan stuffing, on parsnip rösti

Served warm

Honey and sage glazed mini venison sausages with honey mustard dip

Smoked duck breast, rocket and Armagnac prune filo pastries

Turkey, cranberry glaze, crispy bacon and potato base

Honey roast ham and cider infused red cabbage tarts with bramley apple chutney

Lamb and mint mini sausages, rowanberry glaze



## Vegetarian

Served cold

Goat's cheese, caramelised fig, pecan, toasted poilâne

Mature cheddar, apple relish on date and walnut base

Stilton and port wine jelly on oat cake

Served warm

Stilton and pear souffle with quince glaze

Mini apple and Montgomery cheddar warm pies

Wild mushroom tartlet with Madeira

Roast butternut squash risotto in parmesan cone, caramelised orange

## Dessert Canapés

Mini mince pies with brandy cream

Mini Christmas puddings

Mulled wine poached pear tart

Spiced chocolate mousse, chocolate cup, white chocolate shavings

Apple tarte tatin with vanilla shortbread

Blueberry and orange pudding

Mini lemon tartlet

Mini panettone bread and butter puddings

Meringue "snow balls" with clotted cream and figs