



For a few pre-dinner appetisers we would suggest 3 -4 canapés per person or for that classic cocktail party a selection of 6-8 items. You may want to leave it up to Chef to provide a balanced seasonal selection.

- Smoked Salmon Blinis with Caviar and Lemon & Black Pepper Crème Fraîche
- Caramelized Red Onion & Goat's Cheese Beetroot Tart Fin (V)
- Ham Hock on Pain d'Epice
- Halloumi & Harissa Sesame Bites (V)
- Shredded Duck & Orange Pastry Cups
- Beef Fillet and Salsa Verde Croute
- Asparagus & Parma Ham Crostini
- Roasted Mediterranean Vegetable Crostini (V)
- Wild Mushroom & Tarragon Tart (V)
- Parma Ham, Fig & Melon Skewer
- Prawn Cocktail Choux Puffs
- Mini Dill Scones with Smoked Trout & Horseradish Cream
- Seared Sesame Tuna Bites
- Tiny Parmesan & Rosemary Shortbreads with Cherry Tomato and Feta Cheese (V)
- Fruit Tartlets with Crème Patisserie
- Mini Scones with Jam & Cream
- Salted Caramel Tartlet
- Fresh Fruit Pavlova