



CANAPÉ SELECTOR

- Potato skins topped with melted blue cheese
- Potato skins roasted with sun dried tomatoes
- Smoked salmon and dill pin wheels
- Baby gem and prawn mayonnaise roulades
- Chicken liver pate on roasted garlic bread
- Cucumber and rice wrapped in seaweed
- Chicken wings marinated in lemon and soy
- Smoked mackerel pate with horseradish cream on granary square
- Mini roasted cheese and ham sandwiches
- Individual diamond vegetarian quiche
- Beer battered spring onions and a tartar sauce dip
- Tiny Yorkshire puddings with beef and onion marmalade
- Melon wrapped in Parma ham with mustard butter
- Terrine of mushroom and thyme

- Individual strawberry and chantilly cream scones
- Chocolate and orange sponge

SELECTION OF 6 ITEMS - £3.95 PER PERSON

The chef will prepare 5 canapés per person
(100 covers will be 500 canapés).