



## **Canapés**

### **Sample Menu A**

Aubergine caviar crostini dusted with cayenne pepper

Griddled scallops with a sweet chilli and cream freiche croutes

Crispy duck rolls with hoi son sauce

Lamb Kufta Pattie with a spicy tomato dip

Chicken satay with a peanut sauce dip

New Zealand mussels with a spicy black bean sauce served on half the shell

Porcini mushroom and tarragon crème freiche bouchee

Crab, ginger and lime tartlets

Mini Philly steak sandwich served with gherkins

Cucumber cups topped with blue cheese mousse and crispy bacon

Pork tenderloin marinated in North African spices

Goat cheese and pepper crostini

Mixed dim sum served in a bamboo boat

## ***Desserts***

Rice pudding spoons with pistachio, almonds and rose petal syrup

Profiteroles with a dark Belgian chocolate and strawberries



## **Canapés**

### **Sample Menu B**

Lemon zest shrimp topped with a mango salsa

Smoked salmon and lemon crème freiche in a crunchy pastry cup topped with dill

Goat cheese with oven roasted cherry tomatoes and thyme crostini

Porcini mushrooms with tarragon creme freiche in a pastry cup

Moroccan spice marinated pork tenderloin brochette

Crispy duck rolls with hoi san sauce

Medium rare beef fillet slices with horseradish cream and asparagus

Lamb Kufta Pattie with a spicy tomato relish

Stilton cheese on cucumber cups topped with crispy bacon croute

## ***Desserts***

Mini fruit meringues

Mini pecan brownies topped with white chocolate accompanied with strawberries

## Canapés

### Sample Menu C

Aubergine caviar crostini with parsley dusted with cayenne pepper

Foi gras crostini topped with dried figs

Mini Chicken satay brochette with a peanut dipping sauce

Pork tenderloin brochette marinated in North African spices and chilli

Cepes with tarragon crème freiche in a pastry cup

Smoked salmon and lemon crème freiche barquette topped with dill

Mini red onion tart tatin

Grilled aubergine, tomato, and fresh mozzarella tartlets

Cocktail salmon cakes with crème freiche tartar

Filo mince pies

Mixed fruit and marshmallows with a Belgian chocolate dip



## Canapés

### Sample Menu D

Ginger pork and quail egg yakitori

Filo tartlets with chicken pest and sun blush tomatoes

Smoked salmon and lemon crème freiche barquette topped with dill

Mini chive pancakes with Italian sausage, tomato relish and caramelised onion

Goat cheese and pepper crostini

Blue cheese mousse, cucumber and walnut croustade

Smoked trout mousse and cress over a fried wonton

Baked Brie with cranberry jam and dipping crackers

Filo mince pies

Mini pumpkin pies topped with whipped cream



## **Mediterranean Buffet**

### **Sample Menu A**

Tomato and Basil bruschetta, tapanade and marinated artichokes bruschetta

Spanish paprika chicken brochette with an aioli dip

Kufta (lamb patties with spices and coriander)

Empanadillas (puff turn overs stuffed with spinach, pine nuts and raisins)

Trio dip (baba ghanouge, mutabal and tatziki) with toasted pitta bread

Damascene courgette fritters

Tabouleh

Roasted vegetable cuscus salad

Breads basket (rustic Italian, foccacia and pitta)

Fruit brochette



## **Mediterranean Buffet**

### **Sample Menu B**

Paprika and all spice chicken drums

Cured meat board

Mini aubergine stuffed with tomato sauce topped with fresh mozzarella Baked

Quiche Lorraine

Trio Dip with toasted pitta

Bruschetta as above

Tabouleh

Roasted vegetable cuscus salad

Breads basket (rustic Italian, foccacia and pitta)

Fruit brochette



## **Mediterranean Buffet**

### **Sample Menu C**

Paprika chicken brochette with an aioli dip

Cured meat board

Trio dips with toasted pitta bread

Spanish tortilla with chorizo

Mini aubergine stuffed with tomato sauce topped with fresh mozzarella baked

Tabouleh

Roasted vegetable cuscus salad

Breads basket (rustic Italian, foccacia and pitta)

Fruit brochette



## **Dinner Party**

### **Sample Menu A**

Grilled pepper stuffed with ratatouille and goat cheese

Roasted monkfish tail and vegetables in wax paper served with Pernod pepper  
coulis and crushed new potatoes.

Brownies drowned in morello cherry kirsch topped with vanilla homemade  
custard



## **Dinner Party**

### **Sample Menu B**

Asian wild scallop salad served on half shell

Scottish fresh Lobster served with spring onion and romero pepper Couscous,  
and a green bean bundle drizzled with clarified butter

Pears poached in spiced red wine served with vanilla ice cream in a brandy snap  
cup

## **Dinner Party**

### **Sample Menu C**

Mozzarella and oven roasted vegetables served in a roasted pepper cup with lettuce

Navarin lamb served with boiled new potatoes

Apple and berry crumble served with custard



## **Middle Eastern Dinner Party**

### **Sample Menu A**

Fried Kibbeh

(Bugler and mince lamb balls stuffed with meat and spices)

Tabouleh on baby gem lettuce leaves

(Parsley and bugler salad)

Mutabal served with Lebanese flat bread

(Grilled aubergine with tahini and walnuts)

Kufta with paprika toasted bread

(Bite size Lebanese meat balls with parsley and spices)

Spinach Burak

(Filo pastry stuffed with spinach and pomegranate seeds)

Moroccan spiced carrot salad

### *Main*

Mnazalet betinjan

Aubergine, mince lamb, tomato and pepper Bake served with

Vermicelli Middle Eastern rice

### *Dessert*

Assorted Arabic sweets



## **Oriental Dinner Party**

### **Sample Menu A**

Whole crispy duck with hoi san sauce and pancakes (china)

Pork and ginger meat balls served with vegetables, lettuce and rice paper with a peanut dip (Vietnam)

Tofu pouches stuffed with seasoned Japanese rice and poached salmon (Japan)

Mussels in black bean sauce (china)

Prawn crackers served with a sweet chili sauce

#### *Main*

Thai chicken green curry with steamed rice (Thailand)

#### *Dessert*

Fresh pineapple, rambutans and mango sorbet