



CANAPÉ MENU

Meat

Smoked duck breast with asparagus & orange chutney
Chicken liver parfait toasts
Locally bred Beef, Yorkshire pudding & Cheshire horseradish
Loin of lamb with hummus & pine nuts
Chicken & chorizo with red onion relish on crostini
Foie gras terrine, red onion marmalade & toasted brioche
Smoked chicken & olive crostini
Thai-infused fillet of beef, galangal, lemongrass
Ham hock, quail egg & avocado purée
Mini peking duck pancakes, hoi sin sauce
Gorgonzola, fig & prosciutto

Fish/Seafood

Smoked trout with lemon crème fraîche
Chilli king prawns with avocado & pineapple salsa
Sesame seared yellow fin tuna, sushi roll & soy reduction
Smoked salmon blinis with caviar
Crab, chilli & Wirral watercress in a basket
Lobster with ginger, mango & lime

Vegetarian

Buffalo boccaccini, Cheshire cherry tomatoes & pesto crostini (v)
Goat's cheese, roasted fig & crumbled walnuts (v)
Blacksticks blue, pear chutney & cherry tomato crostini (v)
Spiced ratatouille en croute (v)
Quails egg, red onion & avocado (v)
Corn cakes, spicy mango salsa (v)
Asparagus & gorgonzola tartlet (v)
Sesame sushi rolls (v)
Roast pepper, goat's cheese & mint wraps (v)