

Stroud, Glos. GL5 2AT

<u>Canapé Menu</u>

<u>Cold</u>

Quail eggs rolled in chili or fresh herbs

Chicken liver parfait on crostini with red onion chutney

Mini duck pancakes with plum sauce

Mini Yorkshire puddings with beef & horseradish cream

Seared venison fillet in crisp pastry shell with cranberry & crème fraiche Croustades filled with crab, ginger & lime in a light mayonnaise.

Classic blinis with smoked salmon, sour cream & dill

Tiger prawns with avocado on crispy tortilla

Mini cones filled with smoked salmon mousse topped with salmon roe & dill

Prawn cocktail in crisp pastry shells

Cucumber cups with smoked trout pate & dill

Blinis topped smoked mackerel, beetroot & horseradish cream

Mini Parmesan shortbread topped with soft goats' cheese & roast cherry tomato – $\rm V$

Tuna tartare with chili, lime & coriander served on spoons Olive bread crostini, red pepper & humus tapenade – V Crostini topped with white bean & black olive pate, with sundried

tomatoes VEGAN

Herby falafel balls with humus dip VEGAN

Soup shot of chilled Gazpacho or Vichyssoise - VEGAN

<u>Hot</u>

Deep fried butterflied prawns with a lemon mayonnaise dip Seared scallops on spoons with pea puree & Parma ham crisp Lamb koftas with mint yogurt dip Fish & chips in a mini cone Honey & mustard glazed cocktail sausages Pork & black pudding patties with pear mayonnaise Chicken Satay with peanut dip Thai crab cakes with a sweet chili dip Salmon & dill fishcakes with tartar mayonnaise Deep fried arancini with tomato & garlic chutney – V Caramelized onion & feta tartlets – V Vegetable or Duck spring rolls with sweet chili dip – V Soup shot of butternut squash or tomato & basil – VEGAN Courgette fritters with lemon mayo VEGAN

I can also do a range of mini desserts if required



<u>Food Allergies & Intolerances</u> – Please do let me know if any of you or your guests have any allergies and I can let you know the ingredients used.

www.joannaparker.co.uk