



Herb & Spice *Christmas Canape Menus 2019*

Served Cold

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*Tartare of Scottish Salmon with Soured Cream, Shallots and Capers on  
Home-made Granary Toast*

*Applewood Smoked Duck Breast with Grilled Peach in a Crisp Baby Gem*

*Smoked Haddock Rillette with Baby Watercress & Pickled Cucumber  
Noodles on Toasted Rye Bread*

*Chicken Liver Parfait on a Toasted Brioche with Caramelised Onion*

*Mini Seared Tuna Nicoise Salad in a Jersey Potato Cup  
with Quails Egg & Anchovy*

*Brie, Cranberry & Thyme Tartlets (V)*

*Prawn Cocktail 'Shooter'  
Juicy Prawns in our Home-made Tabasco-Marie Rose Sauce  
with Crispy Lettuce*



*Marinated Cheshire Fillet of Beef on Tiny Herb Scone  
with a Horseradish Mayonnaise*

*Spinach & Cream Cheese Roulades (V)*

*Roasted Red Pepper, Cherry Tomato & Basil Bruschetta (VG)*

*Cornish Crab Dressed with Zesty Lemon Mayonnaise on a Melba Toast  
Wafer with Rocket Cress*

*Rare Beef Skewer with Sticky Mulled Wine Glaze*

*Seared Sesame Tuna with Wasabi Caviar*

*Venison Carpaccio on a Focaccia Croute with Parmesan Shavings*

*Coronation Turkey on a Naan Bite with Toasted Almond & Micro Coriander*

*Parmesan and Paprika Shortbread topped with Spiced Butternut Mousse and  
Candied Chilli (V)*

*Crisp Cheese Tartelettes with Quails Eggs, Chive Mayonnaise & Roast  
Tomato (V)*

*Filo Parcels Filled with Poached Salmon, Crème Cheese and Fresh Dill  
Served with a Zesty Lemon Mayonnaise*

*Beef Carpaccio with Creamed Rocket and Parmesan on Crispbread*



*Melon & Parma Ham  
Finest Parma Ham wrapped around Seasonal Melon with Black Cherry &  
Kirch Dressing*

*Asparagus, Pea & Mint Tartlet with Gruyere Glaze (V)*

*Figs with Cambozola and Walnuts (V)*

*Giant Prawn with a Thai Coconut, Chilli, Coriander & Lemongrass Cream  
Cheese in a Cucumber cup*

*Char-grilled Lemon & Herb Infused Chicken with a Greek Basil Mayonnaise  
in a Mini Croute Basket*

*Stilton, Apricot & Spring Onion Tartlets (V)*

*Christmas Spiced Ham with a Quince and Orange Glaze  
on Walnut Toast Bite*

*Roasted Sweet Red Pepper, Feta & Mint Roulade (V)*

*Toasted Walnut Crostini Topped with Creamed Stilton  
and Mulled Wine Infused Pear (V)*



## *Served Hot*

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*Smoked Duck Roll with Chervil and Quince Jelly*

*'Christmas Dinner' Skewer*

*Roast Turkey, Smoked Bacon wrapped Sausage, Tiny Stuffing Ball and Vegetables with a Cranberry Glaze*

*Watercress Leek & Potato Soup Shot (V)*

*Tomato & Basil Soup Shot (VG)*

*Roasted Fillet of Venison on a Tiny Potato Fondant with Cumberland Jelly*

*Crispy Polenta & Roasted Vegetable Stack with Sriracha & Lime Drizzle (VG)*

*Crispy Pork Belly Square with Apple Sauce*

*Baked Stilton Oatcake (V)*

*Baked Stilton Cheese with an Oatcake base accompanied with a Pear Chutney*

*Roast Turkey Filo Basket, with Cranberry Sauce and Sage & Onion Stuffing*

*Bite-sized Crab Cakes with Cilantro topped with Avocado Aioli and Spicy Tomato Puree*

*'Pigs in Blankets'*

*With Home-made Cranberry & Port Chutney*





*Honey Glazed Duckling Roulade  
With Apricot & Cointreau Dressing & Julienne of Vegetables*

*Ham Hock served with Spiced Pineapple Pickle on a Sweetcorn & Parsley  
Pancake*

*Spiced Crab & Crayfish Wontons with a Soy & Honey Dip*

*Curry Butter Chicken on Mini Poppadum's*

*Goat's Cheese and Air-Dried Tomato en Croute with Crispy Basil (V)*

*Breaded Brie with a Cranberry & Redcurrant Compote (V)*

*Spiced Falafel with Avocado Puree & Spicy Tomato (VG)*

*Fillet of Cheshire Lamb Marinated in Shallots and Honey,  
Roasted Pink on Skewers*

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## *Desserts*

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*Rich Chocolate & Fig Tart  
Served with Chantilly Cream*

*Gingerbread & Plum Pudding  
With a White Chocolate-Cointreau Drizzle*

*Christmas Pudding Bites  
With Brandy Cream*

*Mini Mince Pies,  
Brandy Butter-Cream*

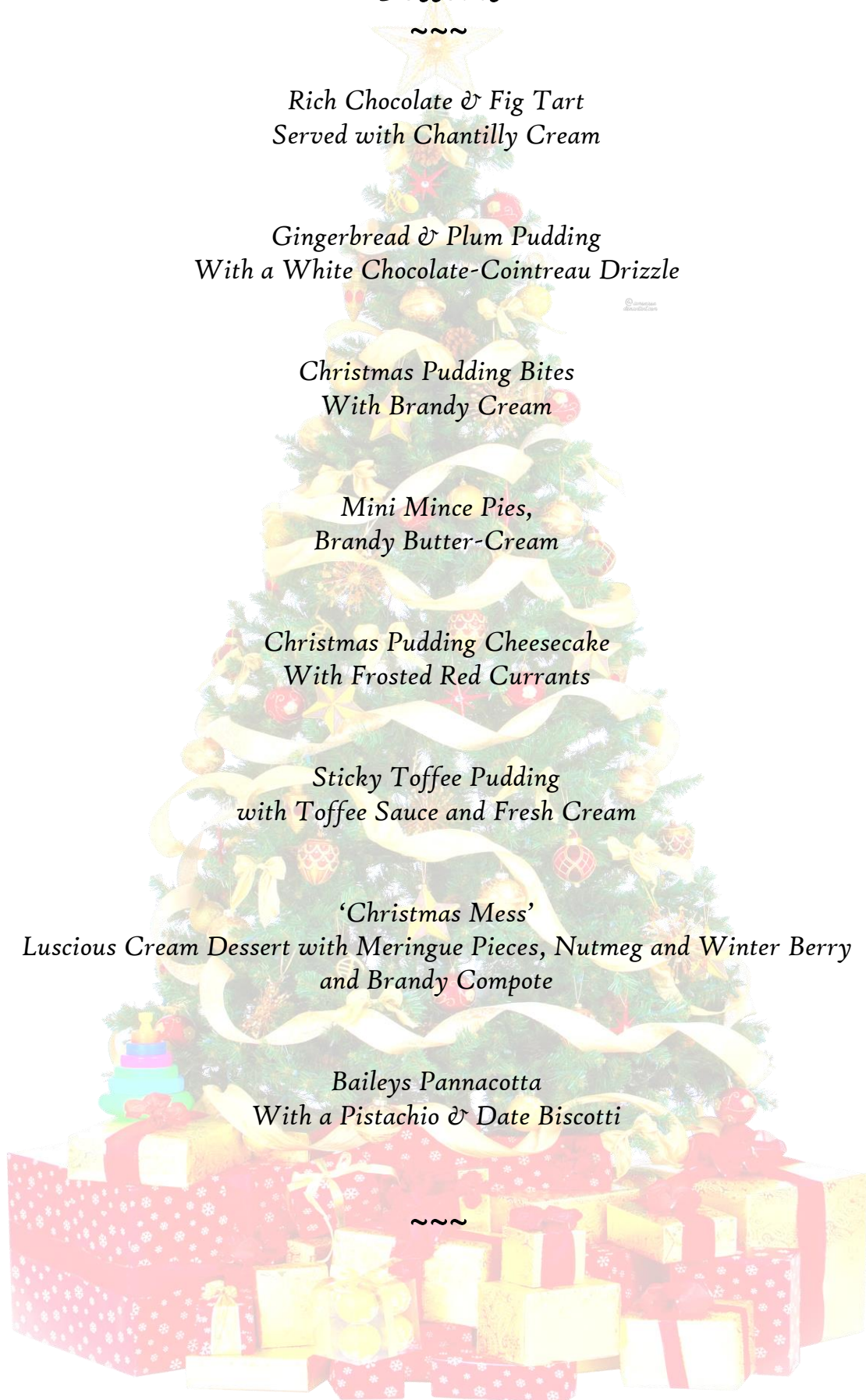
*Christmas Pudding Cheesecake  
With Frosted Red Currants*

*Sticky Toffee Pudding  
with Toffee Sauce and Fresh Cream*

*'Christmas Mess'  
Luscious Cream Dessert with Meringue Pieces, Nutmeg and Winter Berry  
and Brandy Compote*

*Baileys Pannacotta  
With a Pistachio & Date Biscotti*

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**Canapé Costing:**

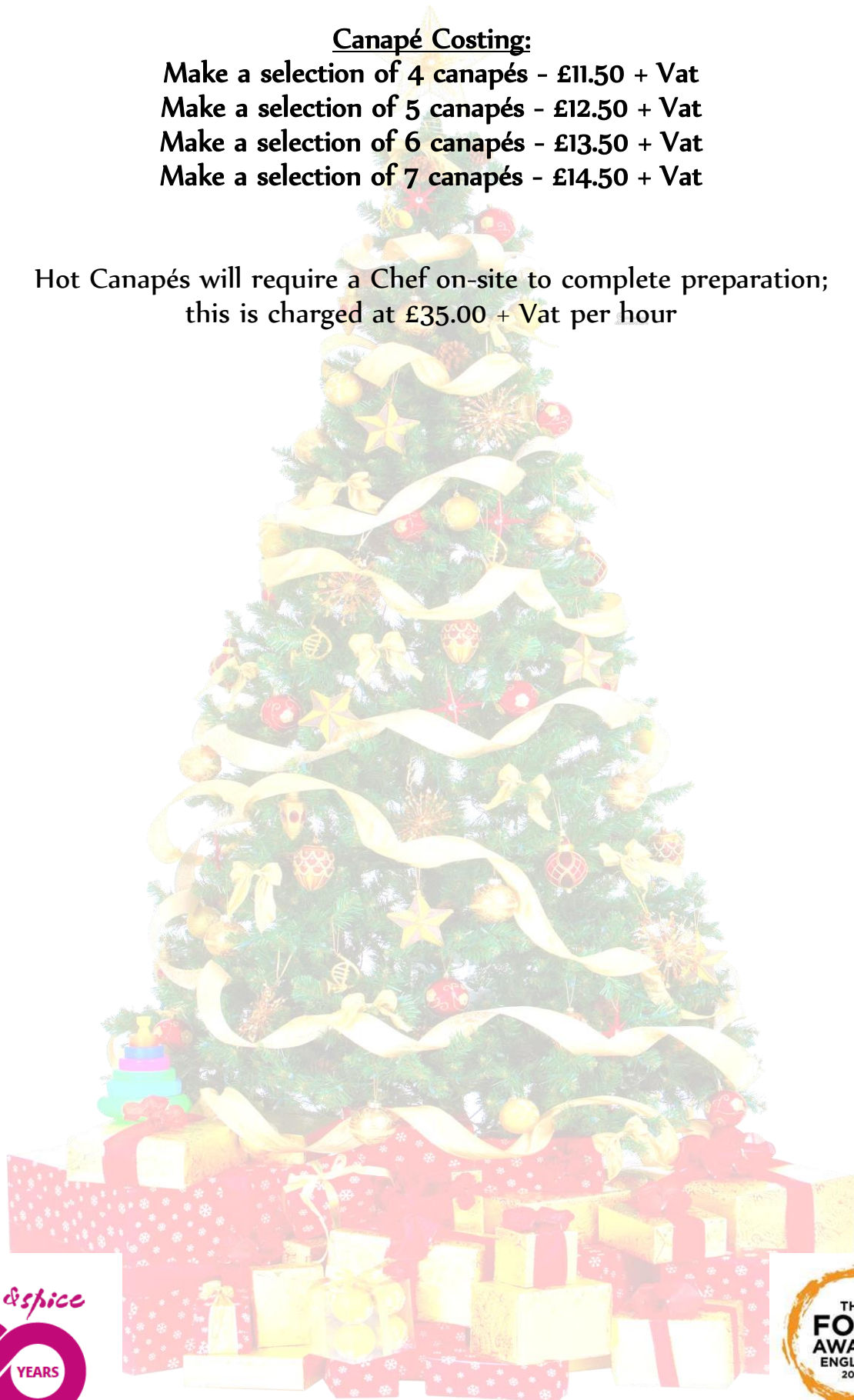
**Make a selection of 4 canapés - £11.50 + Vat**

**Make a selection of 5 canapés - £12.50 + Vat**

**Make a selection of 6 canapés - £13.50 + Vat**

**Make a selection of 7 canapés - £14.50 + Vat**

Hot Canapés will require a Chef on-site to complete preparation;  
this is charged at £35.00 + Vat per hour



**FINALIST**