

CHIVES

Canapés and Finger Buffets

Please note that throughout this menu selector the following coding applies:

- (l) indicates that these items are suitable for lacto-vegetarians
(v) indicates that these items are suitable for vegan's

CANAPÉ SELECTOR

The cost is portion/ person not per piece

Filo Tartlets with turkey and cranberry	90p
Filo parcels with feta cheese, spinach and pine nuts (l)	90p
Vine Leaves with arabian rice (v)	90p
Filo Parcels of leek and stilton (l)	90p
Asparagus Tarts dusted with paprika (v)	90p
Crescente topped with pesto and a roasted cherry tomato (v)	90p
Mini Watercress Roulade with cream cheese & sun dried tomatoes (l)	95p
Wild Mushroom and Thyme Tartlets (l)	95p
House Smoked Trout Brioche Roulade citrus mayonnaise	95p
Smoked Haddock and creamed leek filo tartlets	95p
Spiced Pork Fricadelles with a kumquat relish	90p
Rye Crisps with cold smoked salmon	95p
Buckwheat Blinis with crème fraiche and graavi	95p
Thai Flavoured Crab Croquette with sweet chilli dip	95p
Tartlets with gruyere and sun dried tomato (l)	95p
Black Pudding with roasted baby plum tomatoes	95p
Bloody Mary Shot	100p
Chicken Tikka on a mini popadom, minted Yoghurt	100p
Seared Sea Bass with Fennel and Capers	100p
Fillet of Beef Carpaccio capers, lemon, oregano	100p
Tuna Carpaccio parmesan, lemon, parsley	100p
Quails Egg Basket	100p
Melon with Smoked Venison	120p
Szechwan Tiger Prawns wrapped in fried noodle	120p
Sweet Canapé Selection lemon meringue, chocolate and pecan pinwheel, raspberry tarts, profiterole	180p
Sushi Platter a selection of four varieties of sushi for 10 people	1800p

FINGER BUFFETS

Note that some of the Canapé items can be produced in finger buffet form. Please ask us for advice.

Smoked Salmon and Marinated Tiger Prawn Skewer	210p
Dim sum and Wantons with hoi sin sauce (l)	210p
Mini Crab Cakes topped with a saffron crème fraiche	200p
Trio of Asian Chicken Brochette sate, tikka and tandoori with yoghurt	200p
House Smoked Salmon Trout mascarpone and chive tartlet	180p
Sesame Chicken Cubes marinated with lime and ginger	170p
Fried Whitebait or Mackerel Goujons with crème fraiche, caper and lemon tartare	150p
Tortilla Wraps assorted filling	150p
Assorted Open Sandwiches on chives breads (v/l)	140p
Assorted Closed Sandwiches (v/l)	140p
Hickory Smoked Bacon and Banana Grills	140p
Spinach, Potato and Aubergine Samosas (v)	140p
Fried Falafel's spiced chick pea patties, with minted yoghurt (v/l)	140p
Individual Celery and Stilton Tarts (l)	140p
Polenta Cake with lime, chilli and sun dried tomato & zucchini relish	140p
Spiced Mushroom and Bean Oatcakes (v)	140p
Crab and Lemon Grass Puff Pastry Crescents	140p
Turkey and Chestnut Roulade	140p
Honey Glazed Ham Pies	140p
Roasted capsicum with mozzarella and basil	130p
Assorted Sweet Pastries and Tarts	195p
NIBBLES	
Crescente with anchovy paste	100p
Walnut and Goats Cheese Sables (l)	100p
Parmesan and Basil biscuits (l)	90p
Vegetable Crisps (l)	90p
Assorted Olives and Feta (l)	90p
Toasted almonds with sea salt and crushed pepper	90p
Roast chestnuts with garlic and rosemary	90p
Assorted Olives (v)	80p
Kettle Crisps (l)	70p