

# **CHIVES**

Canapés and Finger Buffets

**2008**

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

Please note that you will receive 2 to 3 pieces of each item

Costing -

Choose 4 items for 420p

6 items for 620p

10 items for 995p

Filo Tartlets with turkey and cranberry

Filo Parcels with feta cheese, spinach and pine nuts (l)

Vine Leaves with arabian rice (v)

Filo Parcels of leek and stilton (l)

Asparagus Tarts dusted with paprika (v)

Crescente topped with pesto and a roasted cherry tomato (v)

Mini Watercress Roulade

with cream cheese & sun dried tomatoes (l)

Wild Mushroom and Thyme Tartlets (l)

House Smoked Trout Mousse Crostini

citrus mayonnaise

Smoked Haddock and creamed leek filo tartlets

Spiced Pork Fricadelles with a kumquat relish

Crispy Duck in a Filo Basket

Cold Smoked Salmon on rye

Buckwheat Blinis with crème fraiche and graavi

Thai Flavoured Crab Beignet with sweet chilli dip

Gruyere and Sun Dried Tomato Tartlets (l)

Black Pudding with roasted baby plum tomatoes

Bloody Mary Shot

Chicken Tikka on a mini popadom, minted yoghurt

Seared Sea Bass with fennel and capers

Tuna Tapenade diced tuna, lemon, anchovies, parmesan, capers,

Quails Egg Basket

Melon with Smoked Venison

(Supplement 25p)

Szechwan Tiger Prawns wrapped in fried noodle

(Supplement 25p)

Sushi Platter

Vegetable and fish sushi rolls with wasabi, ginger and soy sauce for 10 people 2500p

Sweet Canapé Selection

lemon meringue, chocolate and pecan pinwheel, raspberry tarts, profiterole for 10 people 2500p

## FINGER BUFFETS

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

Crudites and Dips 250p

Bruschetta and Dips 250p

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

Crispy Duck Pancake 200p

House Smoked Salmon Trout mascarpone and chive tartlet 180p

Peppered Tuna Skewers sweet chilli sauce 180p

Sesame Chicken marinated with lime and ginger 170p

Fried Whitebait or Mackerel Goujons with crème fraiche, caper and lemon tartare 150p

Tortilla Wraps assorted filling (v/l) 150p

Assorted Open Sandwiches on Chives breads (v/l) 140p

Assorted Closed Sandwiches (v/l) 140p

Hickory Smoked Bacon and Banana grills 140p

Honey Glazed Ham Pies 140p

Spinach, Potato and Aubergine Samosas (v) 140p

Fried Falafels spiced chick pea patties, with minted yoghurt (v/l) 140p

Individual Celery and Stilton Tarts (l) 140p

Polenta Cake with lime, chilli and (l) sun dried tomato & zucchini relish 140p

Spiced Mushroom and Bean Oatcakes (v) 140p

Seasonal Vegetable Tart (v/l) 140p

Roasted Capsicum with mozzarella and basil (l) 140p

Assorted Sweet Pastries and Tarts 250p

## NIBBLES

**Choose 4 items for 300p**

Crescente with Anchovy Paste

Walnut and Goats Cheese Sables (l)

Parmesan and Basil Biscuits (l)

Vegetable Crisps (l)

Assorted Olives and Feta (l)

Toasted Almonds with sea salt and crushed pepper

Roast Chestnuts with garlic and rosemary

Assorted Olives (v)