





By Appointment to HRH The Prince of Wales Caterers

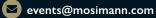
# CANAPÉ MENU



Please kindly note that we do not operate a nut free environment, therefore some products may contain or have come in contact with nuts or nut products.







# STATIC CANAPÉS

### £4.00 PER PERSON

Please select 3 items Paprika and Parmesan Cheese Straws Vegetable Crisps Nocellara and Kalamata Olives Five Spiced Roasted Mixed Nuts <u>£4.00</u> per piece

# Hot & Cold Canapés

£4.00 PER PIECE

# MEAT & POULTRY

#### SERVED HOT

Spiced Crispy Chicken with Wasabi Mayonnaise

Chicken Satay with Peanut Butter Dip British Beef Meatballs

with smoked Chilli Jam British Beef and

Mini Yorkshire Pudding with Horseradish

Fillet of English Lamb with Pea and Mint Purée and Mini Poppadum

**Duck Spring Rolls** with Sweet Chilli Dip

#### SERVED COLD

Chicken and Chinese Vegetables wrapped in Rice Paper

**Coronation Chicken Croustade** with Coconut and Pomegranate

**Beef Carpaccio** with Truffle Dressing and Aged Parmesan Cracker

Beef Tartare "Belfry" with Sourdough Toast

Vietnamese Duck and Vegetable Roll with Hoi Sin Sauce







# **FISH & SHELLFISH**

#### **SERVED HOT**

Grilled Tiger Prawns with Sweet Chilli Dressing

Mosimann's Fishcakes with Chive Sauce

Poached Scallops with Saffron Sauce

Hampshire Trout Skewers with Miso Glaze

#### SERVED COLD

Smoked Salmon Blini with Crème Fraiche and Dill

Prawn Cocktail "Belfry" Filo Basket Ceviche of Seabass

with Mango Chutney
Hot Smoked Trout Roulade

with Salmon Caviar

### VEGETARIAN

#### SERVED HOT

Wild Mushroom Quiche Quiche

with Tomato, Olive and Capers

Grilled Mediterranean Vegetables Skewers with Basil Pesto

#### SERVED COLD

Mozzarella and Sundried Tomatoes with Fresh Herbs Caramelized Red Onion and Goat's Cheese Tartlet Mosimann's Caesar Salad with Parmesan Basket Cherry Tomato

filled with Spiced Avocado Mousse Vegetarian Vietnamese Roll with Lime and Mint

Spiced Roasted Cauliflower in Philo Pastry

Olive Tapenade with Pane Carasau and Micro Basil Home Made Hummus with Poppadum and Pepper Curls

### DESSERTS

Mini Meringue Pie Assortment of Fruit Tartlets Selection of Mini Macaroons Anton's Bread and Butter Pudding Double Chocolate Brownie with Salted Caramel Sauce Swiss Carrot Cake with Lemon Glaze Dark Chocolate Mousse with Raspberry Coulis

# SUBSTANTIAL CANAPÉ ITEMS

## VEGETARIAN

Potato Gnocchi	£8.00 each
with Stilton Cheese Sauce	
Fried Halloumi	£8.00 each
with Tabbouleh Salad,	
Mint and Pomegranate	
Sweet Potato Thai Curry	£8.00 each
with Black Rice	

# MEAT

Risotto Ai Funghi	£8.00 each
Mini Chicken Burger with Dill Mayonnaise	£8.00 each
Beef Slider with Tomato and Lettuce	£8.00 each
<b>Confit Duck Salad</b> with Asian Stir Fry Vegetable	<b>£8.00 each</b>
<b>Lamb Kofta</b> with Couscous Salad and Mint Yoghurt	£8.00 each

# **FISH & SHELLFISH**

Salmon & Avocado Sushi Roll with Gluten Free Soy Sauce	£8.00 each
Smoked Trout Roulade with Salmon Caviar and Garden Salad	£8.00 each
<b>Steamed Seabass</b> with Black Bean Sauce	£8.00 each
Crispy Crab Cake Slider on Brioche Roll with Lime Sauce	£9.50 each
Lobster BLT Sandwich with Chipotle Mayonnaise (can be made without Bacon)	£10.00 each
Seared Chalk Stream Trout with Creamy Mash Potato	£8.00 each

and Sauce Vierge