

LULA



CANAPÉS MENU

COLD CANAPÉS

- Tomato gazpacho with sweet chili prawns (gf, df, nf)
- Cucumber gazpacho with crispy oyster (gf, nf)
- Quail egg with crab mayo and chives (gf, nf)
- Asparagus with smoked salmon and rocket (gf, nf)
- Coronation chicken salad in crispy shell (gf, df)
- Chicken liver and prosciutto terrine with dates (gf, nf)
- Crispy black rice with tuna and tomato tartare (gf, df, nf)
- Blue cheese and walnut covered grape (v, gf)
- Crostini with green papaya and crab salad (df, nf)
- Crostini with green pesto and mozzarella (v)
- Crostini with roast beef and pickled cucumbers (df, nf)
- Crostini with duck breast and onion confiture (nf)
- Crostini with avocado mousse, mango and prawns (df, nf)
- Crostini with wild mushroom pate, cranberry and crispy shallots (v, nf)

HOT CANAPÉS

- Sesame falafel with creamy beetroot hummus (v, gf)
- Sweet potato croquettes with cheese and avocado mousse (v, nf)
- Baked baby potatoes with crème fresh and trout caviar (gf, nf)
- Red pesto crisps with roast vegetables and mortadella rose (df)
- Grilled scallops and baked tomatoes ((gf, nf)

SWEET CANAPÉS

- Avocado chocolate mousse and raspberry (nf, gf & vegan option available)
- Matcha and white chocolate mousse with passion fruit (nf, gf & vegan option available)
- Miso caramel trifle with meringue snow (gf or vegan option available)
- Mini Pavlova with blackcurrant compote and berries (nf, gf & vegan option available)
- Mini lemon tart with Italian meringue (gf or vegan option available)
- “Black forest” sphere with dark chocolate (nf, vegan option available)

Gluten free - gf

Dairy free - df

Nut free - nf