



Outside Catering

## Canapés

**Drop off's..... delivery only, no Chef required**

Classic smoked salmon on blini, cream cheese and chive, topped with caviar  
King prawn cocktail shots, bloody Mary mayonnaise  
Confit of hoi sin duck on cucumber rounds  
Cream cheese and asparagus egg pancake roulade (v)  
Chicken liver parfait on toasted brioche  
Watermelon and mint lollipop (v)  
Chorizo and king prawn skewer  
Rillette of salmon and dill, on pumpernickel rounds  
Seared beef, rhubarb puree and horseradish  
Asian spiced duck salad, sesame dressing on Chinese spoon  
Pink lamb fillet on pea and mint blini, redcurrant jelly and rosemary  
Local scallop cerviche, with red onion and pepper salsa  
Guernsey crab, spring onion and apple, in crisp filo basket  
Whipped brie on granary crouton with grape chutney (v)  
Peppered beef, & roasted beetroot skewer, horseradish cream  
Tandoori chicken skewer, minted cucumber and yoghurt dip  
Home cured salmon gravadlax with black sesame on willow skewer  
Wild mushroom and goats cheese truffle (v)  
Savoury profiteroles filled with Guernsey herby crab  
Quail eggs wrapped in smoked salmon with cracked pepper  
Ham hock, piccalilli on walnut croute  
Baby cream cheese and spring onion scones (v)  
Chicken wrapped in prosciutto, lemon and chive mayonnaise  
Dolcelatte, with roasted fig on griddled crostini (v)



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**Warm.....Requiring a Chef and kitchen to work from**

Spiced vegetable samosa, mango and chilli chutney (v)

Mini fish'n' chips homemade tatare sauce

Tiny 'toads' and onion gravy

Arancini balls, smoky bacon and gruyere

Sueco cheese burger, with fort grey and tomato relish

Seared fillet steak & chunky chips béarnaise dipping sauce

Thai spiced chicken skewer, green chilli, coriander and lime

Lamb kofta, cucumber and minted yoghurt

Ham hock and Guernsey cheddar cheese tart

Cauliflower, crispy bacon and brie tart (v) (can be a vegetarian option without the bacon)

Mini roast beef and Yorkshire pudds, slow cooked onion and horseradish

Slow cooked belly pork, apple puree and scratching crumb

Macadamia crusted chicken fillet, mango crème fraiche

Vegetable pakoras , coriander yoghurt(v)

Creamy wild mushroom and herbs, parmesan tart (v)

Guernsey scallop lollipops, wrapped in pancetta

Potted bangers 'n' mash, onion gravy

BBQ pulled pork croquette, chipotle mayonnaise

Creamy smoked haddock and leek tartlet

Minted pea and feta risotto, on spoons (v)

Salt and pepper squid, saffron aioli

Sesame prawn toasts plum sauce

Coronation chicken pie, in hot water crust pastry

Confit duck, warm potato cake, orange and ginger jam

Marinated lamb skewer with sumac, babaganoush and coriander dip

Shepherd's pie, topped with creamy mash

Gruyere and onion frittata (v)



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**To finish.....**

Mini éclairs finished with white chocolate and pistachio

Glazed citrus tart

Upside down raspberry cheese cake

Guernsey gache bread and butter pudding bites

Mixed macaroons

Spiced apple crumble tarts and thick Guernsey cream

Gooey chocolate brownie bites

Fruit skewer and white chocolate fondue dip

Strawberries dipped in dark Belgium chocolate and white chocolate drizzle

Salted caramel and chocolate tarts

Eton mess pots

Strawberry scones and Guernsey cream

Vanilla and almond shortbread rounds

Bakewell tart with apricot jam

Chocolate and banana waffle topped with toasted almonds