



## IRONMONGERS' HALL

# Canapés Menu

### **Warm Meat Canapés**

Pork and chicken rissole coated in sesame and poppy seeds

Beef fillet mini skewer with honey and mustard dip

Venison sausages served with a redcurrant glaze

### **Warm Fish Canapés**

Crayfish and smoked eel quiche

Baby new potatoes filled with salt cod brandade

Salmon skewer, grilled and glazed with miso paste

### **Warm Vegetarian Canapés**

Courgette and cauliflower pakora with spiced yoghurt

Char grilled asparagus spears and tender stem broccoli with mint mayonnaise

Savoury profiteroles filled with sweet pepper cream and black salt

Please treat this selection as suggestions. If you have some ideas of your own, please do not hesitate to let us know.



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### **Cold Meat Canapés**

Smoked chicken supreme, served in a little gem lettuce leaf with Caesar dressing

New York Deli bagel with salt beef, cream cheese, pickles and mustard

Chicken pieces coated in 'popcorn' served with a peanut dip

### **Cold Fish Canapés**

Seared home cured salmon served with white radish and wasabi

Smoked haddock and prawn shrimp rillettes with cucumber and dill

Finest Scottish smoked salmon and cream cheese 'sandwich'

### **Cold Vegetarian Canapés**

Coxes apple, celery and roast hazelnut tartlet

Wild mushroom and tarragon flan topped with truffle cream

Asparagus and pea tartlet with mint pesto

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### Dessert Canapés

Homemade chocolate truffles with coconut and amaretto dust

Mini Crème brûlée

Chocolate éclair selection

Passion fruit shots

Biscotti with strawberries, Dolcelatte and balsamic glaze

Fresh fruit kebabs

Chocolate brownies

Miniature Eton mess

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