



Christmas menus 2017

Please find below seasonal Canapé, Cold finger buffet menus.

Most canapés can be ordered as a larger item to become finger food and vice versa.

Any requests you may have please ask – we are quite happy to mix and match between menu choices. Call Sonya 020 8882 0350 to discuss your requirements.

Canapés and Finger food – hot and cold, served on metal platters and/ or white porcelain plates / fully biodegradable platters and lids @ £12.50 for 6/8 choices – giving approx. 10/12 bites pp

Fish / seafood – sustainable, MSC registered

Fresh egg noodles topped with organic prawn, sour cream and chives

Wild or organic smoked salmon on sunflower and rye bread with horseradish cream

Smoked salmon roulade



Mini sustainable Thai style fish cakes with dipping sauce

Organic prawn escabeche on a crispy cos leaf

Smoked haddock tartare

Salmon and beetroot tartare

Seared scallop with ham and green apple

Cornish native oysters served on ice with accompaniments of your choice

Salted cod balls and tomato sauce

Cured salmon with beetroot and horseradish

Meat – traditionally reared, free-range, organic, British

Rare roast beef & parmesan shavings served on crostini

Ginger beef kebab

Champagne and chicken liver pate with crackers

Chestnut stuffing wrapped in bacon

Duck and plum sauce pancakes

Turkey or Chicken satay and peanut sauce



Glazed honey and mustard mini sausages

Turkey with sage & onion stuffing

Prunes wrapped in crispy bacon

Vegetarian using organic and/or British produce

Stilton and walnut with chutney on crostini

Pumpkin or parsnip puree filo rolls

English goats cheese, apple and celery terrine with marinated raisins and walnuts in croustades

Caramalised pear with Blackstix blue

Fresh fig topped with Cornish brie
Pea and feta Vietnamese rice paper rolls

Rosemary and olive drop scones

Brussels sprout or Davidstow cheddar choux pastry puffs

Halloumi topped courgette

Filled parmesan baskets

Mini nut loaf served with a tomato sauce

Chicory with hummus and black olive boats



Stilton and poppy seed sables

Mini tartlets – garlic chestnut mushrooms, roasted peppers, caramelised
onion

Fresh sweetcorn fritters and dipping sauce

Chestnut stuffing balls

Puddings

Sweet mincemeat and brandy in filo

Mincepies & Cornish clotted cream

Fruit kebab with/out chocolate

Chocolate truffles or fudge

Chocolate trees and stars



Additions

Chef, waiting staff, wine waiting charged at £12.50 per hour with a minimum four hour shift

Hire of crockery, cutlery etc and recycling service – please ask for quotation

Organic wine/beer/lager/soft drinks – please ask for quotation

Use 100% recycled and biodegradable napkins

Use biodegradable crockery and cutlery @ 50 pence per person

All these can be organised on your behalf. Just ask for what you require and we will prepare a quote for you.