

DIPLOMAT

Canapé Menu Selection

Selection A

Duck Pate with Caramelised Orange and Chervil Pastrami with Tomato Chutney and Capers

Square of Smoked Salmon with Lemon Zest and Caviar

Freshwater Prawns with Marie Rose and Dill

Tomato Cream Cheese with Asparagus and Olive Garnish on Croute (v)

Quail Egg with Cherry Tomato and Tomato Chutney on Bread (v)

Selection B

Classic BLT

Lemon Chicken with Chervil on Walnut Toast

Moroccan Chicken with Apricot on Mini Naan Bread

Rose of Smoked Salmon with Dill and Cracked Pepper

King Prawns with Sweet Chilli and Fresh Herbs

Dolce Latte with fig chutney and Grape on Triangle Toast (v)

Honey Roasted vegetables in Tartlet (v)

Selection C

Pink lamb fillet topped with lime pickle on rice cake

Cajun chicken with Apricot, Prune and Raisins on Croute

Carpaccio of Beef with Black Olive Tapenade, Rocket & Parmesan Rare Beef and Celeriac
Remoulade on Toasted Croute

Duck Confit with Plum and Spring onion on Triangle Walnut Croute

Tricolor of Salmon Nori Tower

DIPLOMAT

Rose of Smoked Salmon with Keta and Crème Fraiche on Blini

Crayfish with Avocado Salsa on Polenta

Tartlet of Blue Cheese with Pear and Walnuts

Italian Bruschetta with Sundried Tomato, Mint Oil, Pine Nuts and Basil

Thai Scented Vegetables in Sesame Pancake wrapped in Chive