



Fabulously Fed

FOOD | BESPOKE CATERING | EVENTS

Sample Canapé Menu

MEAT

Parma Ham, Dolcelatte Cheese, Fig & Truffle Honey
Sirloin Of Beef, Toasted Brioche, Salsa Verde
Sausage & Cranberry Rolls With Spicy Tomato Sauce
Bresaola, Goats Cheese, Fig, Chilli Chutney, Seed Cracker
Slow Cooked Beef Brisket Pitta, Smokey Bab Ganoush, Feta
Chicken Liver Parfait On Toasted Brioche, Roasted Grapes & Crispy Chicken Skin Harissa Lamb Sausage Rolls

FISH

Chilli & Lime Dressed Crab On Cucumber
Garlic Prawn Taco With Mango, Chimichurri Tomatoes, Chipotle & Coriander Crème
Crab & Nduja Brushetta
Smoked Salmon Beetroot Lakehs With Hollandaise
Smoked Salmon Bellini's With Horseradish Crème Fraîche Or Cucumber Cups
Curried Sweet Potato, Avocado, Smoked Salmon, Pickled Cabbage

VEGGIE

Pumpernickel, Goats Cheese, Roasted Beets & Balsamic
Tamarind Butternut Squash & Halloumi Skewer With Dukkah
Sweet Potato Bahji With Chipotle And Chimichurri
Crostoni With Burrata, Pesto, Chilli & Micro Herbs
Spiced Paneer With Pickled Cucumbers
Roasted Butternut Squash Herb Labneh On Rye
Sticky Fig, Walnut & Stilton Tarts
Sweetcorn Fritters With Avocado Salsa

VEGAN

Roasted Butternut Squash Herb Labneh On Rye
Romanesco Cauliflower, Sweet Potato With Red Pepper And Walnut Dip
Pitta, Hummus, Falafel, Harissa Yogurt
Curried Sweet Potato, Avocado, Smoked Salmon, Pickled
Cabbage Spiced Lentil Fritters With Coriander Cream
Curried Cauliflower Fritters, Pomegranate & Mint Salsa
Spiced Squash Filo Cigars

DESSERTS

Salted Caramel Brownie Bite
Vegan Chocolate Brownies
White Chocolate Cheesecake
Mini Mince Pies With Clementine Cream
Chocolate Discs
Orange Pannacotta Pots
Winter Mini Meringue

