



OUTSIDE CATERING

Passionate about food, dedicated to service.

SAMPLE MENUS

Wedding & Event Catering

Canapé suggestions

(v) Plum cherry tomato, red onion and basil topped bruschetta

Duck pancake with spring onion & plum sauce

Bay leaf skewered prawns marinated with ginger, lemon grass & coriander

(v) Wild mushroom toasts

(v) Parmesan cheese straws

Smoked salmon blini with soured cream & dill

Mini Yorkshire pudding with rare Devonshire beef & fresh horseradish cream

Toasted croute with smoked salmon, dill, soured cream & caviar

(v) Fresh spinach & feta filo

(v) Crostini with pan fried chestnut mushrooms, tapenade & fresh parmesan

Tartlet with salad niçoise

(v) Deep fried quail's egg with a homemade tartare sauce

(v) Warm goats' cheese tartlet with a red onion confit