



# COCKTAIL MENU

SAMPLE MENU ONLY

We can of course design a balanced menu with the appropriate quantity of canapés to suit your event, but as a general guide – for a 2 hour function we would recommend you choose 4 cold canapés and 4 hot canapés. If your function is likely to go over a meal time period or is for duration of longer than 3 hours, we would highly recommend that you take a look at our stand up substantial menu also.

Our minimum numbers for cocktail functions are 30 people, with 40 pieces of any item. Depending on the circumstances, we have the capacity to make exceptions and would be delighted to cater for your event.

## Cold Canapés

Chilli Mud Crab, Coriander Red Rice Cake, Papaya & Lime Relish gf  
Hiromasa Tiradito, Sake Sushi Rice, Spicy Japanese Plum Pickle gf, df  
Freshly Shucked Oysters gf, df  
Salmon Pastrami, Seed Crisp, Mustard Cream gf  
Shredded Peking Duck, Hoi Sin, Spring Onion, Cucumber, Sichuan Crepe  
Beef Carpaccio, Poached Asparagus, Mustard Aioli gf, df  
Seared Rare Beef, Pomegranate & Balsamic Syrup, Beetroot Hummus, Lavosh, Micro Rocket df  
Pulled Chilli Smoked Chicken, Corn & Buttermilk Pikelet, Coriander Salsa Verdi  
Carrot Roulade, Herbed & Goats Cheese, Pickled Radish Salsa gf, v  
Herbed Polenta Cake, Olive & Parsley Tapenade gf, df, v

## Hot Canapes

Lamb Cutlet, Smoked Paprika, Jalapeno & Honey Glaze gf, df  
Za'atar Crusted Scallops, Jerusalem Artichoke, Carrot, Saffron & Honey Puree, Wonton Case df  
Seared Prawn Saganaki, Ouzo, Feta & Tomato Salsa, Pita Crisp  
Coriander & Fennel Crusted Lamb Loin, Potato Fondant, Plum & Apple Chutney gf, df  
Duck Confit & Foie Gras Pithiviers, Caramelised Eschalots, Pinot Noir Glaze  
Slow Cooked Beef Cheek Croquettes  
Saffron Braised Chicken, Carrot, Cumin & Dill Fritter, Mint Labne gf  
Twice Cooked Pork Belly, Chilli Lime Caramel Glaze gf, df  
Smoked Paprika, Chorizo, Sweet Pepper & Manchego Arancini  
Shitake Mushroom, Baked Miso Eggplant, Jap Mustard Aioli gf, df, v