

Canapé Selection

Served cold

- Hand made Blinis topped with Dill Crème Fraiche and Scottish Smoked Salmon
 - Crispy Duck Tartlet with Plum Sauce, Cucumber and Spring Onion
- Smoked Salmon on Wholemeal Bread topped with a little Caviar and Ground Black Pepper
 - Smoked Mackerel, Horseradish and Lemon Pate on Crostini
 - Tartlets of Caramelised Onion topped with Creamy Goats Cheese **V**
 - Rare Roast Beef and Horseradish served on toasted Walnut Bread
- Bruschetta of Roasted Mediterranean Vegetables topped with Parmesan Reggiano **V**
 - Mrs Bells Yorkshire Blue Cheese and Pear Tarts **V**
 - Serrano Ham and Melon Kebabs
 - Flaked Roasted Szechuan Salmon with Creamed Coconut Mousse
- Soup in a Shot Glass served chilled- Bloody Mary, Gazpacho Andalusia, Creamy Vichyssoise, or Fresh Pea and Mint **V**
- Poached Tiger Prawns served on crisp Rice crackers with Garlic Mayonnaise Fresh or smoked Salmon Mousse on Mini Toast
 - Parfait of Chicken Liver with Roasted Apple

Served Hot

- Fish and Chips in Bamboo Cones with Homemade Tartar Sauce
 - Deep fried Cauliflower with Curried Mayonnaise **V**
- Mrs Halls' Spicy Sausages roasted in Wholegrain Mustard and Honey
 - Mini Beef Burgers in a Sesame Bun
 - Spicy pulled Pork Lollipop with Sweet Paprika Mayonnaise
 - Spicy Salmon Fish Cakes with Coriander and Sweet Chilli dip
- Yorkshire puddings filled with Rare Fillet of Beef and Horseradish sauce
 - Greek style Meatballs with Cool Tzatziki
- A shot glass of mildly curried Parsnip and Apple soup **V** or Pea and Mint soup topped with crispy Pancetta
 - Tempura King Prawns with Sweet Chilli dip
 - Devils on Horseback – Agen Prunes wrapped in Smoked Bacon

Mini Desserts

- Fresh Strawberry Tart topped with Whipped Cream
 - Homemade Lemon Tart
 - Fresh Fruit Kebabs
 - Fresh Raspberry Meringue
- Profiteroles with Grand Marnier Pastry Cream, dipped in Belgian Chocolate
 - A Shot Glass of Belgian Chocolate Mousse
 - Rich Chocolate Brownie Diamonds

Prices include all crockery, cutlery, table linen, napkins, staff and VAT. All menus are for guidance only. Please feel free to 'mix and match' to suite your requirements. Our staff will prepare, cook, serve, clear and wash up, leaving the venue clean and tidy.