



canapés

private cocktail parties

- Lightly seared tuna in sesame seeds crust on micro-green salad and citrus reduction
- Salmon ceviche with wasabi mayonnaise
- Tuna and avocado tartare
- Camembert terrine with orange and carrot reduction
- Prawn and crayfish rice paper wrappers
- Spiced beetroot jelly with feta cheese, dried shallots, walnuts and balsamic reduction
- Handmade crayfish tortellini on spring onion salad
- Teriyaki eye fillet on Asian slaw
- Tender lamb shoulder over polenta mini cake with truffle oil foam
- Duck terrine with stone fruit fluid gel and chutney on crostini
- Chicken liver parfait truffle with pear soft jelly and almonds

- **Smoked duck breast rolls**
- **Asian pork and prawn meatballs on coriander coleslaw**
- **Porcini mushrooms pate on crispy fried ciabatta**
- **Fig and blue cheese mini tarts**
- **Coconut sago with rhubarb mouse and vanilla syrup**
- **Rich chocolate cake with pistachio puree and crème fraiche**