

REAL COOKING

EVENT CATERERS

Canapés

All produce is locally sourced and if appropriate organically grown.

Classic

Seared Fillet of Beef with Horseradish Cream on a Garlic Crostini
Wiltshire Sausages with Wholegrain Mustard and Hampshire Honey
Smoked Haddock Risotto Balls with Lemon Aioli
Cups of Filo Pastry Filled with Poached Chicken and Basil Pesto

Contemporary

Chargrilled Asparagus with Celeriac Remoulade on Sourdough Bread
Crackled Pork with Spiced Braeburn Apple Jelly on Brioche Toast
Cod Brandade Beignets
Spoons of asparagus and minted pea mousse

Asian

Crispy Chinese Style Duck Pancakes with Hoisin, Cucumber and
Spring Onions
Steamed Prawn Wontons with Lemongrass, Coriander and Chilli
Singapore Style Noodle Spoons
Indian Spiced Roasted Spring Lamb with Cucumber Raita

Healthy

Quinoa Pancakes with Aubergine Caviar and Alfalfa Sprouts
Californian Style Sushi Rolls
Seven Bean Burgers with Spicy Tomato Relish
Goats Cheese and Beetroot Salad on a Homemade Crispy Oatcake