

REAL COOKING

EVENT CATERERS

Cold Canapés

Confit of duck with rhubarb compote in a filo cup

Thai spiced crab in a wonton cup

Feta and smoked paprika tart with roast red onion

Honey roast ham with celeriac remoulade on sour dough

Mini Caesar salad in filo with quail egg and anchovies

Goats cheese onion marmalade and rocket wraps

Mini bagels with smoked salmon and cream cheese

Vietnamese rice paper rolls with chicken coriander and lime

Rotisserie chicken skewers

Selection of freshly rolled sushi

Oven dried cherry tomato with basil pesto on croute

Seared tuna and black olive tapenade with deep fried capers

Chinese style duck pancakes with hoisin and plum sauce dressing

Asparagus wrapped in fontina cheese and Palma ham

Fois gras and black truffle jelly on mini brioche

Slow roast pork belly with a chilli and soy dip