

REAL COOKING

EVENT CATERERS

Hot Canapés

Potato rosti with smoked duck and cinnamon spiced apple puree

Wild boar sausage in a Yorkshire pudding with a compote of plums

Queen scallop with pancetta and herb dressing

Goats cheese on brioche with pumpkin jam

Mini poppadoms with a selection of curries and mango chutney

Roast mini potato filled with cream cheese and chives

Wild mushroom tarts with truffle butter

Fetta and smoked paprika tarts with roast red onion and balsamic glaze

Rare roast beef on a horseradish spiced blini

Tiger prawns with a peanut lime and chilli dressing

Smoked haddock risotto balls with roast garlic aioli

Teriyaki salmon skewers with a light soy dip

Thai fishcakes with a fish sauce and lime juice dip

Poached quails egg on brioche with hollandaise

Onion bhaji with mango salsa

Grilled artichoke tart with gruyere

Mini burgers with a ketchup and fried onions