



## WELL SEASONED COTSWOLD CATERERS



### Canapés

Choose 4 different Canapés. 2 of each Canapé per guest (total of 8) at £13.50pp

*\* All these can be made vegan \* All these can be Gluten free if not already*

#### **Meat**

Local Award Winning Cocktail Sausages with a Wholegrain Mustard & Honey Dip \*

*\* (Can be made Vegetarian and vegan)*

Chorizo Sausage with Pea Puree \*

Pork, Apricot & Fennel Sausage Roll \*\*

Caesar Salad - Little Gem, Chicken and Croutons \*\*

Soy and Ginger Roasted Belly of Pork with Poached Rhubarb \*

Chinese Duck Breast Pancakes with Jammy Ginger Plums \*

Spiced Lamb and Coconut Mini shish kebab\*

Guilin Chicken Skewers \*\*

Rare Roast Beef, Yorkshire Pudding & Horseradish Cream

Short Rib Croquette, Gochujang Mayonnaise \*

Chicken Liver Parfait, Bruschetta and Apple Chutney \*

## **Fish**

Selection of Sushi, Asparagus, Avocado, Salmon, Tuna with Pickled Ginger and Wasabi\*\*

Gravadlax of Salmon, Blinis, Roast Beetroot Cream Cheese\*

Panko Tiger Prawns with Sweet Chilli Jam\*

Smoked Mackerel and Leek Tart

Salt & Pepper Squid with Yuzu Mayonnaise\*

## **Vegetarian**

Cheddar and Cayenne Cookies, Beetroot Ketchup and Goats Cheese

Mushroom, Spinach, Tamari and Cream Tartlets \*

Montgomery Cheddar Welsh Rarebit, Doom Bar Chutney \*

Endive, Stilton and Honey\*

Warm Asparagus Spears and Hollandaise Sauce \*\*

Tempura Vegetables, Soy, Sesame and Ginger Dipping Sauce \*\*

Halloumi Bites, Garlic Aioli\*

Macaroni Bites with Truffle Mayo \*\*

Cauliflower Kofta with Curry Mayo \*\*

Sun Blushed Cherry Tomato & Mozzarella Skewers with Basil \*\*

Broccoli & Creamy Blue Cheese Tart \*

Sweet Potato sliced & topped with Guacamole & Charred Red Pepper \*\*

*\* All these can be made vegan \* All these are Gluten free or can be*