



# Canapés & Hors D'Oeuvres

ALL PRICES ARE PER DOZEN, EXCEPT THE OYSTERS WHICH ARE PRICED INDIVIDUALLY.

## COLD MEATS

- RARE ROAST BEEF WATERCRESS \$25
- RARE ROAST BEEF HORSERADISH \$25
- MEDALLIONS OF VENISON WITH RED CURRENT JELLY \$31
- HARRISA SPICED LAMB FILLET WITH TZATZÍKI \$31
- PEKING DUCK & SPRING ONION CHINESE SPOONS \$31
- CHICKEN & BASIL WITH CRISPY VERMICELLI & VIETNAMESE SAUCE \$26
- PROSCIUTTO WRAPPED MELON \$23
- STEAK TARTAR ON CRISP RYE BREAD \$26

## HOT MEATS

- CHICKEN & BASIL SPRING ROLLS WITH SWEET CHILI SAUCE \$26
- HONEY AND MUSTARD GLAZED ELK SAUSAGE \$28
- LAMB & MINT KOFTA WITH NATURAL YOGHURT \$28
- CAJUN LAMB, CHIVE CRÈME FRAICHE \$31
- CHICKEN SAMOSA WITH CORIANDER DIPPING SAUCE \$23
- HONEY & SESAME CHICKEN SKEWERS WITH SATAY SAUCE \$25
- THAI MARINATED BEEF WITH RICE CRISP \$26
- HOI SIN DUCK WITH SPRING ONION IN A CHINESE SPOON \$29
- ROAST BEEF WITH MINI YORKSHIRE PUDDING \$26

## COLD SEAFOOD

- ASSORTED SUSHI & MAKI ROLLS (PRAWN & SALMON) \$23
- SHRIMP & AVOCADO SALSA IN A CHINESE SPOON \$25
- LOBSTER SALAD WITH AVOCADO IN A CHINESE SPOON \$31
- GIN CURED TROUT & CAPER ON A CUCUMBER ROUND \$26
- VODKA CURED SALMON & RED ONION ON BUCKWHEAT BLINI \$26
- SMOKED MACKEREL PATE TOASTED CIABATTA \$23
- SAFFRON ROULADE, LEMON CRÈME FRAICHE & SALMON ROE \$23
- TOMATO, OLIVE AND ANCHOVY TARTS \$23
- FRESH OYSTERS WITH LEMON & TABASCO \$3.95 EACH
- FRESH TOMATO & BASIL OYSTER SHOOTER \$3.95 EACH

## HOT SEAFOOD

- THAI FISH CAKES WITH CORIANDER PESTO \$23
- CRAB & CHERVIL TARTS \$24
- SOY & GINGER MARINATED SALMON SKEWERS \$24
- PARMA HAM WRAPPED SCALLOPS \$31
- SEAFOOD SPRING ROLLS WITH SWEET CHILI \$28
- CHILI SQUID IN A CHINESE SPOON \$24
- MINI SALMON FISH CAKES WITH LEMON MAYONNAISE \$24
- PAN FRIED SHRIMP WITH LEMON GRASS & CASHEW NUTS \$25
- MANGO & CHILI SHRIMP IN A CHINESE SPOON \$25
- SWORDFISH BROCHETTES WITH LIME MAYONNAISE \$23
- CRAB & PRAWN WON TONS WITH SWEET SOY \$23

## COLD VEGETARIAN

- GOAT CHEESE & ARTICHOKE PHYLLO TART \$20
- CHERRY TOMATO BASIL & BOCCONCINI SKEWERS \$20
- MUSHROOM PATE WITH WALNUT TOASTS \$20
- MINI CHEDDAR CHEESE SCONES WITH CHIVE SOUR CREAM \$20
- FETA & BEETROOT BROCHETTES \$20
- SPINACH & CREAM CHEESE ROULADE \$20
- SPINACH & FETA PHYLLO PARCELS \$21

## HOT VEGETARIAN

- VEGETABLE SAMOSA WITH CORIANDER DIPPING SAUCE \$21
- VEGETABLE SPRING ROLLS CHILI & BASIL JAM \$21
- BRIE & CARAMELIZED RED ONION TARTS \$21
- FETA & ROSEMARY MINI PIZZAS \$21
- ROASTED RED PEPPER & BASIL PHYLLO TART \$21
- ROASTED HALOUMI BROCHETTES WITH LEMON & OREGANO. \$21
- MINI BAKED POTATOES WITH COTTAGE CHEESE. \$21

## BOOKING

FINAL NUMBERS MUST BE RECEIVED 14 DAYS BEFORE THE FUNCTION. THIS IS SO THE FOOD CAN BE ORDERED IN TIME. TAX (13%) & GRATUITY (16%) EXTRA. A 20% DEPOSIT IS REQUIRED AT THE TIME OF BOOKING AND THE BALANCE IS DUE ONE WEEK BEFORE THE FUNCTION. YOUR DEPOSIT MINUS 20% WILL BE RETURNED IF YOU CANCEL BEFORE TWO WEEKS (14 DAYS) OF THE FUNCTION. CANCEL 7-13 DAYS AND YOU FORFEIT YOUR DEPOSIT AND CANCEL 6-1 DAYS BEFORE THE FUNCTION, FULL PAYMENT WILL BE REQUIRED.

**WE ACCEPT CASH, CHEQUE, PAYPAL, VISA & DEBIT CARDS.**