



Canapés & Hors D'Oeuvres

MENU

PEASEMARSH FARM CATERING

These small, one bite food items are passed around by serving staff.
Prices are per one dozen. We suggest 4-6 Choices and about 4 pieces per person for cocktail hour.

COLD MEATS

- Rare Roast Beef Horseradish \$29
- Medallions of Venison with Red Current Jelly \$31
- Harrisa Spiced Lamb Skewer with Tzatziki \$33
- Peking Duck & Spring Onion in a Chinese Spoon \$31
- Vietnamese Chicken & Basil in a Chinese Spoon \$28
- Prosciutto Wrapped Melon \$28
- Steak Tartar on Crisp Rye Bread \$31

HOT MEATS

- Lamb & Mint Kofta with Natural Yoghurt \$33
- Cajun Lamb Lollipop Chive Creme Fraiche \$45
- Chicken Samosa with Coriander Dipping Sauce \$28
- Zatar Dusted Chicken Skewers with Satay Sauce \$28
- Thai Marinated Beef Salad Roll \$30
- Hoi Sin Duck with Spring Onion in a Chinese Spoon \$33
- Roast Beef with Mini Yorkshire Pudding \$29

COLD SEAFOOD

- Shrimp & Avocado Salsa in a Chinese Spoon \$29
- Lobster Salad with Avocado in a Chinese Spoon \$35
- Gin Cured Trout & Caper on a Cucumber Round \$31
- Vodka Cured Salmon & Red Onion & Caper, Rye Crisp \$31
- Smoked Mackerel Pate on a Toasted Ciabatta \$23
- Oyster Bar - Fresh Oysters with Lemon & Tabasco \$4.50 each

HOT SEAFOOD

- Soy & Ginger Marinated Salmon Skewers \$24
- Parma Ham Wrapped Scallops \$31
- Chili Squid in a Chinese Spoon \$24
- Mini Salmon Fish Cakes, Lemon Mayonnaise \$24
- Pan Fried Shrimp, Lemon Grass & Cashew Nuts \$25
- Mango & Chili Shrimp in a Chinese Spoon \$25



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COLD VEGETARIAN

- Goat Cheese & Artichoke Phyllo Tart \$26
- Cherry Tomato Basil & Bocconcini Skewers \$26
- Mushroom Pate with Walnut Toasts \$26
- Feta & Beetroot Brochettes \$26

HOT VEGETARIAN

- Vegetable Samosa with Coriander Dipping Sauce \$26
- Vegetable Spring Rolls Chili & Basil Jam \$26
- Brie & Caramelized Red Onion Tarts \$26
- Feta & Rosemary Mini Pizzas \$26
- Roasted Red Pepper & Basil Phyllo Tart \$26
- Roasted Haloumi Brochettes with Lemon & Oregano \$26
- Spinach & Feta Phyllo Parcels \$26