



Canapés and Evening Reception Buffet Packages

Please select from the following

CANAPÉS

MEAT

EARL GREY TEA SMOKED CHICKEN & MANGO BLINIS
MINI BLT SANDWICH
MINI CLUB SANDWICH
CHILLI & LEMONGRASS CHICKEN SKEWERS
BEEF BOURGUIGNON MINI TARTLET

FISH

CRAB CAKES TOPPED WITH LEMON & SPRING ONION MAYO
GRAVELAX WITH LEMON CREAM CHEESE ON WHOLEMEAL BREAD
SMOKED HADDOCK & LEEK MINI TARTLET
MINI CRAYFISH COCKTAIL SHOTS

VEGGIE

MINI FRITATTA TOPPED WITH BRIE & ONION JAM
FALAFELS WITH SPICED MINT YOGHURT
STILTON & SPINACH TARTLET
SEASONAL VEGETABLE & HERB ARANCINIS
WHIPPED GOATS CHEESE WITH A SWEET BEETROOT SALSA

DESSERT

CARAMELIZED LEMON CUSTARD TORTE
BAKED APPLE & CINNAMON CRUMBLE TART
DARK BELGIAN CHOCOLATE & WALNUT BROWNIE,
CLOTTED CREAM
LEMON MERINGUE TARTS

BUFFET SELECTOR

CHEFS SELECTION OF DOUBLE FILLED SANDWICHES

FLOURED TORTILLA WRAP ROULADES
CAJUN CHICKEN AND MANGO
PIRI PIRI CHICKEN SALAD
ROAST RED PEPPER AND GARLIC HUMMUS

MINI TARTLETS

HAGGIS, RED ONION AND CHEDDAR CHEESE
SMOKED SALMON, DILL AND SPINACH
WILD MUSHROOM, LEEK AND GOATS CHEESE

GRILLED MINI SKEWERS

SWEET N STICKY BBQ CHICKEN
CUMIN ROASTED COURGETTE, AUBERGINE AND PEPPER

SWEET SELECTION

CHOCOLATE BROWNIE BITES
STRAWBERRY CUSTARD TARTS
TINTO MESS "SHOTS"

ALTERNATIVE BUFFET

SELECTION OF MORNING ROLLS FILLED WITH BACON
& SLICED SQUARE SAUSAGE
VEGETARIAN OPTION OF ROLLS WITH HOT POTATO
SCONE & CHEESE

ALL SELECTIONS SERVED WITH TEA & COFFEE

*Wedding Cake is usually served with the buffet. Please inform us
which part of the cake or tiers you would like the chef to cut*