

CANAPÉS 2019

Our canapés are served from large Vietnamese baskets, olive boards, interesting open bowls and vintage platters.

They are decorated with fresh flowers and herbs from our walled garden.

There is always plenty to go around - no one will be left hungry!

Somerset Game Rilette, Spiced Damson Jam, Rosemary Crouton
Chorizo Crackling, Westcombe Ricotta, Red Wine Pear GF
Yorkshire Pudding, Rare Beef, Horseradish
Twice Cooked Duck, Wild Plum BBQ Sauce, Crispy Wonton
Vietnamese Chicken Salad, Peanuts, Mint GF
Pressed Ham Hock, Piccalilli, Sourdough Bruschetta

Chesterblade Pork Sausages, Crabapple Glaze, Grain Mustard Dip
Pheasant Tandoori, Mint Yoghurt GF
Smoked Chicken and Chorizo Croquetas, Wild Garlic Aioli
Spiced Lamb Kofta, Pomegranate Raita GF
Mongolian Lamb Spring Roll, Sweet and Sour Chilli Relish
Cider Glazed Pork Belly, Pickled Carrot, Rhubarb Sauce GF
Crispy Pork Won Ton, Soy and Ginger Dipping Sauce
Braised Lamb Shoulder Shepherd's Pie GF

Kedgeriee Croquettes, Spiced Mango Chutney
Tempura Tiger Prawns, Red Pepper and Chilli Relish GF
Thai Spiced Crab Cake, Sweet and Sour Dipping Sauce
Cajun Shrimp, Guacamole, Sweet Potato GF
Smoked Salmon, Dill Blini, Horseradish Creme Fraiche, Caviar
Beer Battered Fish and Chips

Vegetable Tempura, Satay Dipping Sauce GF Vegan
Pani Puri, Channa Dal, Pomegranate Raita
Wild Mushroom and Mozzarella Arancini, Arrabiatta Dip
Southern Fried Cauliflower, Chipotle BBQ Ketchup Vegan GF DF
Courgette Pakora, Mango Chilli Relish Vegan GF DF
Buffalo Cauliflower, Blue Cheese Sauce GF

Montgomery Cheddar Shortbread, Whipped Basil Cheese, Blush Tomato
Cajun Sweetcorn Fritter, Guacamole, Coriander Vegan GF
Persian Herb Frittata, Artichoke Cream, Slow Roasted Tomato GF
Marinated Buffalo Mozzarella, Vine Tomato and Basil Salsa, Olive Oil Bruschetta
Spanish Vegetable Frittata, Wild Garlic Aioli, Charred Red Pepper GF+
Sweet Potato Blini, Aubergine Caviar, Wasabi Creme Fraiche GF

Chef's SET Collection

Chesterblade Sausages, Crabapple Glaze, Grain Mustard Dip
Marinated Buffalo Mozzarella, Vine Tomato and Basil Salsa. Olive Oil Bruschetta
Vegetable Tempura, Satay Dipping Sauce
Smoked Salmon, Dill Blini, Horseradish Creme Fraiche, mock caviar

**IF YOU ARE HAVING A DRINKS PARTY
AND WANT SOMETHING
A BIT MORE SUBSTANTIAL
THAN CANAPÉS, BOWL FOOD
IS ANOTHER GOOD OPTION
GET IN TOUCH,
WE LOOK FORWARD TO
HEARING FROM YOU.**

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