

# CANAPÉS MENU

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

Kedgeree 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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