

CANAPÉS MENU

MEAT

Jack Daniel's Glazed Pork Belly Crostini topped with a Sharp Apple Compote (GF)
Onion Jam Chicken Liver Pâté served on Brioche with Fruit Chutney (GF available)
Mini Smoked Bacon and Haggis Tartlet
Mini Yorkshire Puddings filled with Cheese-Topped Shepherd's Pie
Mini Wagyu Burgers topped with Braised Onions and Cheese (GF available)
Haggis Bon Bon topped with Whisky and Cracked Pepper Mayonnaise
Mini Welsh Rarebit with Honey-Glazed Smoked Ham
Roasted Peach with Mozzarella and Aged Parma Ham GF
Spring Roll filled with BBQ Chilli Beef

FISH

Hot Smoked Salmon Bellini with Horseradish Mayonnaise and Pickled Cucumber
Smoked Salmon with Spring Onion and Crème Fraîche, served on Blowtorched Cucumber GF
White Crab Meat and Pink Grapefruit Bellini topped with Keta Caviar
Roasted King Prawn served in a Garlic Baguette Cup topped with a Bloody Mary Shot
Smoked Haddock and Pea Arancini with Aioli

VEGETARIAN

Braised Leek and Brie Mini Tartlet topped with Chilli Jam
Goat's Cheese Mousse served in a Pastry Basket topped with Beetroot Purée
Trio of Tomato Bruschetta served in a Garlic Bread Shell topped with Pesto Mayonnaise VG (GF available)
Whipped Blue Cheese and Williams Pear Crostini topped with Crushed Walnuts (GF available)
Roasted Red Pepper and Cream Cheese wrapped in Nori Seaweed GF
Spanish Croquette with Roasted Shallot, topped with Red Pepper Sauce
Dipped Strawberries in Dark and White Chocolate Sauce GF
Mini Welsh Rarebit topped with Onion Chutney (GF)



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V | Vegetarian | VG | Vegan | GF | Gluten-Free