



Cocktail Party Menu

Our cocktail party menu is perfect for an informal yet stylish event, allowing your guests to mingle freely and enjoy a great selection of interesting and satisfying flavours. This style of catering is ideal for functions with limited space, as it eliminates the need for formal seating plans and the hire of a lot of extra dining equipment. For more substantial dining, it can be used in conjunction with our Standing Degustation Menu. We are able to arrange service staff for both food and drink service, and advise and quote on any hire equipment you may need, depending on the style of event you are having.

Cold Canapes

Rye Finger Sandwiches with Roast Chicken, Celery and Walnuts

Crostini with Taramasalata and Prawns

Buckwheat Blinis with Sugar Cured Salmon, Dill Crème Fraiche and Salmon Pearls

Freshly Shucked Coffin Bay Oysters with Finger Lime Dressing

Organic Duck Rillettes Tarts with Mustard Fruits and Baby cress

Sashimi of Yellow Fin Tuna with Ginger, Coriander and Soy Dressing

Vietnamese Rice Paper Rolls with Roasted Organic Duck, Cucumber and Shallots, Soy and Sesame Dipping Sauce

Crostini with Rare Roast Beef, Beetroot Relish and Horseradish Cream

Hot Canapes

Moroccan Chicken and Almond Bastillas with Harissa

Individual Leek and Buffalo Fetta Quiches

Crispy White Polenta with Goat Curd, Roasted Peppers and Capers

Vine Leaves Stuffed with Lamb, Tomatoes, Bourghal and Pinenuts with Tzatziki

Spinach and Ricotta Cigar Pastries
Lemongrass Marinated Chicken Skewers with Spicy Peanut Sauce
Tunisian Crab and Cous Cous Briks with Preserved Lemon Aioli
Lamb and Rosemary Puff Pastry Pies
Five Spice Pork Belly with Apple, Radish and Mint, Chilli Caramel
Chorizo and Red Pepper Empanadillas Roasted
Pumpkin, Fetta and Rosemary Arancini BBQ
Prawns with Chilli, Oregano and Garlic Dessert

Canapes

Fresh Blueberry Friands
Dark Chocolate and Hazelnut Tarts
Little Lemon Meringue Pies
Strawberry and Vanilla Cheesecakes
Sticky Date Puddings with Double Cream
Passionfruit Cupcakes
Chocolate and Caramel Slice
Toffee Profiteroles with Vanilla Bean Cream
Meringue with Raspberries and Crème Fraiche
Mango Gelato Waffle Cones

Vegetarian and Gluten free options are available by prior arrangement