



## COCKTAIL PARTY MENU

### Savoury Canapes

Freshly Shucked Oysters with Fingerlime Dressing (GF)

Rice Paper Rolls w Lemongrass Pork, Rice Noodles, Herbs and Roasted Peanuts, Vietnamese Dressing (GF)

Spiced Eggplant Pastries, Tahini Sauce and Za'atar

The finest Sashimi, Ginger, Coriander and Soy Dressing (GF)

BBQ Prawns, Chermoula and Aioli (GF)

Hummus, Spiced Lamb, Pinenut, Pickled Green Chilli (GF)

Caramelised Pork Belly, Sweet and Sour Pineapple (GF)

Moroccan Chicken and Almond Bastillas with Harissa

Goats Curd, Confit Garlic and Chive Fritters, Rustic Tomato Sauce

Wagyu Rump Cap, Tonnato Sauce, Crisp Capers (GF)

Prawn and Glass Noodle Spring Rolls with Baby Cos, Herbs and Chilli Caramel

3 Cheese Filo Pastry Cigars

Hot Smoked Ocean Trout, Green Chilli Mayo, Quail Egg (GF)

Buffalo Milk Fetta, Dried Tomato and Black Olive Tapenade Tarts

Roasted Duck, Caramelised Onion and Rosemary Puff Pastry Pies

### Sweet Canapes

Strawberry Mousse Cake, Strawberry Jelly, Fresh Strawberry (GF)

Macaron's (seasonal flavours) (GF)

Little Carrot Cakes, Cream Cheese Frosting, Candied Walnut

Chocolate Marquise, Salted Caramel Popcorn

Lime Cheesecakes, Coconut, Confit Pineapple (GF)

Profiteroles, Hazelnut Praline Cream

Gateau Breton; French Shortbread filled with Prune Paste

Chocolate Espresso Layer Cake (GF)

Little Lemon Meringue Pies (GF)

Cherry Clafoutis, White Chocolate Chantilly Cream, Pistachio