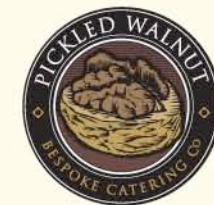


CANAPÉS MENU



Hot Canapés £1.20 each

Brandade of Salt Cod

Gazpacho with Cucumber pearls and Basil - *served in a shot glass*

Corn-fed Chicken and Peanut Beignets with Honey and Soy Sauce

Formby Asparagus Beignets served with a Smoked Garlic Aioli **V**

Toad in the Hole with famous Pie Man Sausage

Welsh Rarebit with Creamed Leeks on Walnut Toast

RS Ireland Black Pudding with Caramelised Onions and Wholegrain Mustard

Mini Fondue Pots with Pistachio and Brioche Gratin – *served with Root Vegetable Crisps for dipping* **V**

Confit Bowland Lamb Risotto Cake with Pesto Cream and Parmesan Crackling

Goosnargh Chicken and Smoked Garlic Brochettes with Lemon and Caper Aioli

Freshwater Crevettes with a Bloody Mary Chutney

Mini Honey-roast Ham and Mature Cheddar Cheese Quiche

Mini Fish and Chips - *served in The Financial Times*

Crispy Lancashire Pork Tortellini

Oxtail Strudel

Twice baked Kirkham's Cheese Soufflé **V**

Fleetwood Fishcakes served with Tartar Sauce

Honey Glazed Sausages

Mini Cheese Burgers

Mini Sausages

Roast Vegetables Kebabs with Cherry Tomato Houmous **V**

Hot Canapés £1.50 each

Truffled Game Consommé with Pearl Barley and Poached Quails Egg

Fillet of Bowland Beef Rossini

Seared Diver caught Scallop with Cauliflower Puree and Cumin foam

CANAPÉS MENU - CONT



Cold Canapés £1.00 each

Southport Potted Shrimps with Blade Mace and Garden Chives on croute

Lancashire Pork Rilette with Capers and Sage

Asparagus Panacotta with Wholemeal Croute

Delemere Goats Cheese and Air-dried Tomato encroute with Crispy Basil **V**

Chicken Liver with Caramelised Red Onion on Toasted Brioche

Smoked Haddock and Crayfish Roulade with a Puff Pastry Pillow

Smoked Salmon Cornets with Crème Fraiche and Caviar

Pickled Walnuts with Garstang Blue Cheese with Walnut and Raisin croute

Watercress and Mushroom Pate served with Truffle Cream

Pumpkin and Cumin Panacotta - *served in a shot glass*

Cold Canapés £1.20 each

Loch Fine Salmon and Garlic Kebabs with Sorrel Aioli £1.20

Cold Canapés £1.60 each

Scottish line-caught Lobster with Salmon Roe and Lemon Confit

Carpaccio of Cumbrian Beef with Asparagus Mousse

Fleetwood Oysters with Cox Apple Jelly

Ballontine of Foie Gras and Wild Mushroom with Crispy Brioche and Madeira Jelly

Sushi with Wasabi and Pickled Ginger

Fresh Fleetwood Oysters with Cox Apple Jelly

CANAPÉS MENU - CONT



Sweet Canapés – Petit Fours £1.50 each

Valrhona Chocolate Pots with Aniseed Mascarpone

Vanilla Custards with Pecan Crackling - *served in duck egg shell*

Mini Hazelnut Pavlova

Champagne and Damson Jelly

Lemon Curd Tarts

Walnut whips

Cherry and Kirsch Trifles with Pistachio Gratin

Eton Mess with Fresh Raspberries

Mini Rhubarb Crumbles with Vanilla Anglaise

Mini Ginger Parkin Puddings

Duo of White and Milk Valrhona Chocolate Mousse with Hazelnut Crust

Breakfast Canapés – £1.50 each

Mini Quails Eggs Benedict

Mini Kedgeree

American Pancakes with Winberry Compote

Mini sausage butty with spiced brown sauce

Scrambled Duck egg with Truffle

Breakfast Canapés – £1.80 each

Oak Smoked Salmon and Cream Cheese Bagel

RS Ireland Black Pudding Beignets with Caramelised Onions and Wholegrain Mustard

Breakfast Canapés – £1.00 each

Fresh Fruit Kebabs with Honey infused Crème Fraiche

Platter of Cured Beef, Honey Roast Ham, Cumbrian Parma Ham and Dill Pickle

Breakfast Canapés – £2.20 each

Mini English Breakfast