



The Reception

Canapés £7.50
Selection of five

Hot

Rare roast beef with Yorkshire pudding & horseradish cream
Lamb kofta with spiced apricot chutney
Chicken, ginger & coriander cakes with lime chutney
Parma ham savoury biscuits
Chicken satay
Fish & chips
Sweet 'n Sour king prawns
Lincolnshire sausages in grain mustard & honey
Thai fish cakes with sweet & sour sauce
Roast anchovy & tomato bruschetta
Pancetta bacon & mushroom tartlet

Cold

Smoked salmon with wholemeal blini & herb cheese
Marinated king prawns & mange-tout kebabs
Avruga caviar & cream cheese charcoal wafers
Carpaccio of beef with rocket & parmesan
Smoked haddock & chive tartlet

Vegetarian

Asparagus, lemon cream cheese tartlet
Ratatouille & grain mustard boats
Sun blushed tomato & quail egg wafers
Cherry tomatoes filled with basil puree
Vegetable spring rolls
Vegetable samosas
Red onion bhajis
Spinach & parmesan soufflés
Roast halloumi & tomato kebabs
Goats cheese & red pepper fritters
Leek & gruyère tart
Roast red pepper courgette & onion tartlet

Evening Buffet £16.50

Selection of finger sandwiches

Sesame battered chicken fillets with sweet chilli dressing
Breaded potato & feta cheese parcels
Spicy tomato salsa & sour cream wraps
Cheese & red onion quiche
Thai spice crab cakes with hoi sin
Tortilla chips with guacamole
Oriental king prawns in filo pastry with sweet and sour sauce
Mixed vegetable samosas with mild curry yoghurt dip

Selection of mini fruit baked cheese cakes