# Chantalisc $R$ etchen Delicious, fresh of elegant cuisine 

## Meat canapes

Chicken liver pate with sage \& sherry on toasted brioche
Scallop, pancetta \& rosemary spiedini with lemon aioli
Black roque monsieur
Coronation chicken on mini poppadoms with cucumber yoghurt
Seeded chicken schnitzel with parsley, caper and lemon mayonnaise
Mini beef burger in a bun with aioli \& onion relish
Homemade sausage rolls
Duck spring rolls with hoisin sauce
Honey and mustard sausages
Venison with dark chocolate sauce
Chicken, coconut and lime with Asian dressing
Pan fried pork with pear and tamarind chutney
Mini steak open sandwiches, grain mustard mayonnaise on toasted sun blushed tomato focaccia Mini Cornish pasties

## Fish canapés

Filo tartlets with Cornish white crab meat, ginger \& lime
Vol au vonts with prawn \& mango salsa
Sea bass tartar with citrus, served on spoons
Gin and beetroot cured salmon on buckwheat blinis
Smoked Salmon tartar
Ceviche with citrus \& mango salsa
Thai fish cakes with lime \& honey dipping sauce
Gravadlax with dill mustard on toasted rye
Tempura prawns, lime \& sesame dip

## Vegetarian canapes

Mini bite-size quiches
Beetroot \& olive tapenade on croustades
Artichoke caviar on pitta crisp
Gorgonzola \& walnut crostini drizzled in honey
Cherry tomatoes with homemade basil pesto filling
Vol au vonts with wild mushroom filling
Tomato tart takin
Quail's eggs with flavoured salts
Smoked aubergine on crisp flat bread
Falafel \& yoghurt dip
Olive and parmesan biscuits with goat's cheese \& tomato relish
Skewers of Mediterranean vegetables with honeyed Halloumi and lemon thyme

## Sweet canapés

Treacle tartlets with clotted cream
Strawberry shortbread, vanilla mascarpone
One bite raspberry pavlovas
Bitter chocolate tartlet with orange
Freshly made marshmallows
Orange polenta bites with mint drizzle

