



Nobles Canapé – a few suggestions

Most dietary requirements can be catered for, please call us to discuss your dietary needs.

Meat

Chicken Liver Parfait on Toasted Croute
Foie Gras with Grape & Balsamic Chutney on Toasted Croute
Tandoori Marinated Chicken on Pappadom
Seared Beef Fillet & Foie Gras
Parma Ham, Cream Cheese & Herb Roulade
Confit Duck, Plum Sauce & Vegetable Spring Rolls
Mini Lamb Koftas
Fig, Pear & Cream Cheese in Parma Ham

Fish

Smoked Salmon Mousse on Toasted Croute
Lobster & Avocado on Toasted Croute
Teriaki Seared Tuna
Tempura Squid
Caviar & Creme Fraiche on Lemon Bilinis
Loche Duart Salmon & Marinated Vegetable Kebabs
Smoked Salmon & Smoked Salmon Mousse Roulade
Plaice Goujons
Baby Fishcakes
Braised Onion with Anchovy on Puff Pastry
Tortilla of Crab, Chilli & Avocado

Vegetarian

Avocado & Spicy Salsa on Toasted Crout
Wealdway Ash & Sunblushed Tomat o Risotto Balls
Vegetable Samosas
Mustard Cress Nest of Celery Salted Quails Eggs
Mini Falafel
Provançal Vegetables & Black Olive on Puff pastry
Wealdway Ash Goats Cheese in Herbs with Chutney on Savoury Sable