

Canapé Selector

Fish and Seafood

Crab, mango and coriander bound in crème fraiche in a crisp tartlet (C)

Salmon rilette on pumpernickel with horseradish, dill and salmon caviar (C)

Blinis with smoked salmon, dill cream cheese and cracked black pepper (C)

Smoked haddock and spring onion fishcake with tartar sauce (H)

Carpaccio of cajun spiced tuna, citrus crème fraiche, wholemeal toast (C)

Scallop, bean and bacon tartlets (H)

Stir fried tiger prawns, sweet chilli dressing (H)

Salt cod and chorizo croquette, spiced tomato fondue (H)

Pea pancakes, kiln roast salmon, horseradish cream (C)

Deep fried crab cakes , rocket aioli (H)

Smoked eel with creamed horseradish, beetroot relish (C)

Meat

Steak and potato, béarnaise sauce (H)

Croustade of chicken liver pate, red onion marmalade (C)

Saddle of rabbit wrapped in air dried ham, salsa verde (H)

Lemon chicken skewers, soft herb cream (H)

Peking duck pancake cones with plum sauce (C)

Beef carpaccio, spinach, pecorino cheese, white truffle oil (C)

Coronation chicken filled potato skins (C)

Ham hock croquettes, pea and mint puree (H)

Miniature Cumberland sausages, thyme and shallot dip (H)

Potato scones topped with smoked duck and red onion chutney (C)

Shepherds pie fritters with HP sauce (H)

Cbh.



www.cbhcatering.com

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Vegetable

Rosemary sable with herby goats cheese and sun blush cherry tomato (C)

Potato cakes with red onion jam, dolcelatte cheese (H)

Asparagus crostini, asparagus puree, poached asparagus spears, lemon hollandaise (C)

Baked potato with taleggio cheese, tomato salsa (H)

Spanokopita, pastry rolls with feta, mint and tomato, mint yoghurt dip (H)

Porcini mushroom, risotto arancini, red pepper pesto (H)

Ratatouille of Mediterranean vegetables on Bruschetta (C)

Skewers of baby mozzarella, black olives and cherry tomato, basil dip (C)

Pea and mint blinis, with goat's cream and asparagus (C)

Gazpacho shots (C)

Pissaladiere tart with tomato and black olive paste (anchovy topping optional) (H)

Sweet

Chocolate & mint brownies

Toffee apple

Strawberry shortbreads

Lemon cookies



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Information

CBH would recommend the following encompassing meat, fish and vegetarian canapés

- Pre dinner reception 5 - 8 canapés per person
- Reception duration one and a half hours 9 - 12 canapés per person
- Reception over one and a half hours 12 – 15 canapés per person

C (Cold Bites)

H (Hot Bites)



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