

Refined Catering for

Executive Aviation – Events – Corporate Hospitality

**Canape Menu**

**Cold**

* Cherry Tomato, Smoked Aubergine & Pine Nut (V)
* Whipped Goats Cheese, Tomato & Chilli Jam (V)
* Duck Liver & Sour Cherry Bon-Bon
* Tuna, Watermelon & Wasabi
* Asparagus & Berkswell Cheese Tartlets (V)
* Cocktail Prawns, Avocado, Seaweed Tapioca Cracker
* Beef Tartare, Charcoal Mayo
* Severn & Wye Smoked Salmon, Dill Blini
* Quail Egg, Mushroom & Watercress Tartlet (V)
* Cotswold Salami, Pickled Vegetables, Black Olive Crostini
* Smoked Chicken & Avocado Gem Lettuce Wrap, Caesar Dressing
* Devilled Mushroom & Quail Egg Tartlet (V)
* Gin-cured Salmon, Cream Cheese & Rye Bread
* Venison Tartare, Charcoal Mayo
* Whipped Duck Liver Parfait & Sour Cherry Cone
* Cranberry Glazed Stilton Bon-Bon (V)
* Tuna Ceviche, Avocado, Tortilla
* Smoked Trout Mousse, Trout Caviar & Dill Blini
* Cured Ham Crostini with Date Chutney
* Whipped Goat’s Cheese, Fig, Almonds & Honey (V)



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**Hot**

* Evesham Asparagus, Pershore Ham, Hollandaise Sauce
* Crispy King Prawns, Smoked Tomato Ketchup
* Honey & Soy Glazed Chicken Skewer
* Salt-Baked Jersey Potato, Chive Crème Fraiche (V)
* Cornish Crab Fritter, Lemon & Herb Mayo, Smoked Paprika
* Pea Tartlet, Feta Crumble, Kalamata Olive (V)
* Char Sui Pork Belly, Puffed Wild Rice
* Sesame Crusted Salmon, White Radish, Baby Coriander
* Puff Pastry, Caramelized Onion, Warwickshire Truckle, Onion Seeds (V)
* Charred Mackerel, Pepper Compote, Basil
* Spiced Cauliflower, Apple Chutney, Pickled Mustard Seeds (V)
* Chorizo Scotch Egg
* Falafel with Spiced Beetroot Ketchup (VG)
* Honey & Mustard Glazed Pigs in Blankets
* Salt & Pepper Chilli King Prawns
* Berkswell Cheese Tartlet with Spiced Apple & Raisin Chutney (V)
* Pulled Pork Sausage Rolls
* Crab Arancini, Smoked Pepper Aioli
* Winter Vegetable Empanadas, Mojo Sauce (V)
* Ox Cheek Croquettes with our Brown Sauce
* Beer Battered Cod, Pea Puree & Tartare Sauce



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**Sweet**

* Assortment of Chocolate Bon Bons
* Chocolate Lollipops
* Strawberry & Tonka Bean Tartlets
* Salt Caramel Profiteroles
* Mini Cornettos (Mint Choc Chip or Rum and Raisin)
* Mini Scones, Jam & Clotted Cream
* Assorted Macaroons (N)
* Mini Black Forest Gateaux
* Mini Eclairs
* Chocolate Doughnuts, Hot Raspberry Sauce
* Clementine Tartlets
* Fruit Kebabs (VG)
* Mini Cheesecakes
* Apple Strudel
* Christmas Pudding Bon-Bons

(V) **Suitable for Vegetarians**

(VG) **Suitable for Vegans**

(N) **Contains Nuts**