

# m<sup>o</sup>emas

## CANAPES

Minimum order of 24 each

Menu is seasonal and will change accordingly, details will be clarified on request

### LAMB

Seared lamb skewer with grilled spring onion, served with green tahini sauce

Seared lamb kofta skewer with grilled spring onion, served with a green tahini sauce

Spiced lamb and apricot phyllo pocket, served with mint yoghurt

Lamb pie with tomato, pine nuts and cinnamon, served with homemade chutney

### BEEF

Seared beef fillet tart with cucumber, ginger, sesame and chilli (assembly required)

Char-grilled rump steak skewers with a pesto dipping sauce

### CHICKEN

Chicken meat ball with spring onion and sweet chilli

Chicken coronation croustades

Char-grilled chicken skewers with lemon and herbs

Chicken satay skewers with peanut and coconut dipping sauce

### PORK

Organic pork and sage sausage roll with our own ketchup

Dates stuffed with goat cheese, wrapped in parma ham and served with basil pesto

Medjool dates, filled with goat cheese, wrapped in parma ham and served with a pesto dipping sauce

### **SEAFOOD - Seasonal / subject to availability**

Coconut prawns with mango / citrus dipping sauce  
Char-grilled spicy king prawns with ginger, lime and coriander salsa  
Seared tuna wrapped in panko and seaweed, served with coriander and maple sauce  
Tuna ceviche with avocado, lime and ginger served on little rectangles of lavosh crispbread  
Seasonal fish cake, served with lemon wedge and chunky tartar sauce  
Smoked salmon on a herbed potato bilini, with crème fraîche  
Smoked salmon roulade with caper cream cheese and herb crust  
Pissaladier (onion, anchovy and Kalamata olive tart)  
Mini phyllo tartlets with guacamole and seared cajun prawn

### **VEGETARIAN - Seasonal / subject to availability**

Cherry tomato and tapenade galette  
Quince and stilton tart with sage and parsley  
Wild mushroom and thyme tart with goat's cheese, chive and chilli  
Char-grilled Portobello mushroom, pepper and courgette skewer with parsley pesto  
Smoked aubergine and walnut tart with pomegranate and chilli  
Cherry tomato, buffalo mozzarella and basil skewer  
Watermelon balls, cucumber and olive with mint salsa  
Mini aubergine, pinenut and mozzarella polpette with roast cocktail tomatoes and herb yoghurt  
Mini phyllo tartlets with babaganoush, roast walnuts and pomegranate seeds  
Mini phyllo tartlets with goats cheese, crushed peas and micro leaves  
Spinach and feta phyllo triangles