

## Canapé Menu One

Smoked Salmon Blini with Lime and Dill Crème Fraîche

Mini Filo Tart of Bang Bang Chicken

Cherry Tomato, Feta and Tarragon v

Aubergine Caviar Crostini v

Honey and Lime Glazed Chicken Skewers

Chilled Andalusian Gazpacho served in Shot Glass v

Oxfordshire Chipolatas in Honey and Grain Mustard

Thai Fish Cakes, Sweet Chilli Dipping Sauce

Oxford Blue and Caramelised Onion Tartlets v

Smoked Trout Tart, Cucumber Relish

Mini Aloo Tikkis v

Little Spinach Pakoras v

Porcini Mushroom and Parmesan Crostini v

## Canapé Menu Two

Warm Little Goats Cheese Crostin in Hazelnut Crumbs, Plum Sauce v

Mini Cornish Crab Cakes, Saffron Aioli

Buffalo Mozzarella, Basil and Vine Roast Tomato Crostini v

Confit of Duck Pâté, Toasted Briôche and Seville Orange Chutney

Chilled Vichyssoise, Chive Crème Fraîche served in a Shot Glass v

Char Grilled Greek Lamb Koftas, Tzatziki

Fig and Gorgonzola Bruschetta v

Blue Cheese Asparagus and Roast Pepper Crostini v

Indulgence's 'Retro' Mojito Prawn Cocktails

Thai Pork Balls in Toasted Sesame Seeds, Dipping Sauce

Little Salmon and Basil Croquettes, Toasted Sesame Seeds

Thai Lemongrass and Pork Skewers

Mini Yorkshire Pudding, Rare Roast Beef and Horseradish

Macadamia Crusted Chicken Strips, Pineapple Salsa

## Canapé Menu Two

Thai Chicken Lollipop, Nam Jim Dipping Sauce  
Little Spoons of Bangers and Mash, Caramelised Onion Gravy  
Little Toad in the Holes, Warm Caramelised Red Onions  
Pea and Mint Blini, Asparagus and Ricotta v  
Oriental Vegetable Spring Rolls, Plum Hoi Sin Sauce v  
Chinese Duck Spoons  
Vietnamese Vegetable and Rice Paper Rolls, Dipping Sauce v

## Canapé Menu Three

Tuna Sashimi, Wasabi Mayo and Pickled Pink Ginger  
Minted Feta and Pine Nut Filo Rolls v  
Mediterranean Prawns, Lime, Basil and Garlic  
Carpaccio of Oxfordshire Beef, Parmesan Shavings and Truffle Oil  
Asparagus Spears wrapped in Parma Ham  
Cracked Black Pepper, Lemon Hollandaise  
Mini Fillet Steaks, Cracked Black Peppercorn Sauce  
Thai Tiger Prawn, Fragrant Red Curry Sauce  
Little Baskets of Fish Goujons and Chips with Tartar Sauce  
Tiny Cup of Langoustine Bisque flamed with Cognac  
Thai Crab and Lemongrass Lollipops, Nam Jim Dipping Sauce  
Monkfish Ceviche, Pink Peppercorn and Shallot Vinaigrette  
Warm Duck Tartlet, Chive Hollandaise  
Crispy Duck Pancake, Spring Onion, Cucumber and Hoisin  
Wild Mushroom Tart, Parmesan and Rocket v  
Salt and Pepper Chilli Squid

## Canapé Menu Four

Funky Little Home Made Burgers in Sesame Buns  
Home Made Ketchup

Seared King Scallop  
Pea and Mint Purée, Parmesan Wafers

Tartar of Aberdeenshire Beef topped with Caviar

Freshly Shucked Whitstable Oysters

Mini Lobster Pizza  
Wild Rocket and Truffle Oil

Whitstable Oyster Bloody Mary Shots