



# ARDOUR

BESPOKE CATERING & EVENT STYLIST • BY CHEF PETER JOSEPH

## BRITISH / EUROPEAN- SAMPLE CANAPES MENU

### **Meat (Choose 2)**

Smoked Chicken Caesar, Crisp Baby Gem

Foie Gras Terrine, Madeira Gel, Toasted Brioche

Woburn Fillet of Beef Tartare, Potato Crisp

Chicken Liver Parfait, Raspberry Gel, Toasted Ginger Bread

Cumbrian Lamb & Black Pudding Sausage Roll, Salsa Verde

BBQ Belly of Prior's Hall Farm, Cornbread

*Chef Peter Joseph*



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## **Vegetarian (Choose 2)**

Mature Cheddar & Spring Onion Quiche (V) (GF Option)

Nocerella Tapenade Stuffed Baby Plum Tomatoes (Vg)

Smoked Potato & Leek Croquettes, Truffled Aioli (V) (GF Option)

Minted Pea & Pecorino Arancini (V) (vg & GF Options)

Chargrilled Halloumi, Beetroot Relish (V)

Butternut Squash & Feta Frittata (V)

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## **Fish/Shellfish (Choose 2)**

Roast Cornish Scallops, Cauliflower Purée, Crispy Pancetta

Smoked Haddock Fish Cakes, Tartare Sauce

Sea Bass Cerviche Rice Wraps

Tempura King Prawns, Siracha Mayonnaise

Smoked Mackerel Pate, Crisp Sourdough

Hot Smoked Salmon, Cucumber Relish, Crisp Chicory

*Chef Peter Joseph*