

THE CAPE

Catering

Canapés

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- Butternut tartlets with mascarpone, chilli and grated Parmesan
- Pastry cups with pear, gorgonzola and caramelised walnuts
- Hot steak and chips served on wooden boards
- Foie gras, caramelised pineapple, balsamic syrup
- Duck confit and apricot roulade
- Beetroot cured salmon, salmon caviar, pea shoots
- Crispy crab and sesame seed lolly pop
- Belly pork and crab apple
- Fish and chips
- Mini Braised beef, girolles mushrooms, carrot and celeriac mash pies
- Pan fried king prawns with chilli and lime oil dipping sauce
- Pigeon breast, tomato chutney on toasted brioche
- Ham hock, curried cauliflower florets and pea puree
- Smoke salmon, capers, red onion, creme fraiche
- Char grilled red pepper, goats cheese and red onion tartlet
- Mini chicken skewers with coriander relish and cumin yoghurt
- Chicken terrine with pear and caramelised almonds
- Char grilled squid with olive tapenade, chorizo and roasted pumpkin
- Wild mushroom and truffle tarts
- Hot soup served in small cups
- Seared tuna with cucumber, cumin yoghurt, coriander and lime
- Mini fish cakes served with homemade chilli mayonnaise
- Soldier polenta chips with duck egg/mayonnaise or hollandaise
- Cheese fondue with a selection of homemade breads
- Crispy Parma ham cornet with melon balls, creamed goats cheese
- Pickled mackerel with a carrot and caraway salad
- Mini steak tartare croutons served with a poached or raw quail egg
- Rosemary marinated lamb served on Rosemary skewers
- Ho shi marinated beef with asparagus served with a sesame cone
- Crispy halloumi eggs filled with a fresh watermelon centre
- Char grilled chicken, coriander, lime, chilli, cumin yoghurt served on a spoon
- Asian noodles and vegetables, black sesame seeds twisted around a fork
- Duck, pickled cucumber, plum sauce wrap
- Fresh crab, mango, coriander and sweet baby pepper
- Prawn, bloody mary mayonnaise, crispy salad served in mini martini glasses
- Rosemary short bread with goats cheese, caramelised beetroot and red onion

Mini desserts

Fruit tarts

Nougat salted peanut caramel and chocolate

Mini chocolate brownies

Macaroons

minimum order of 20 of each canapé

£2.50 per canapé