

# elaine DAY entertaining food

## Canapés

Selection of Italian Bruschetta with assorted toppings (choose 3):

Cannellini bean mash with rosemary oil ✓

Broad bean, mint & feta ✓

Gorgonzola & pear with candied pecan ✓

Cherry tomato, avocado, basil and goat's cheese ✓

Roasted tomato, buffalo mozzarella & basil stacked on parmesan shortbread ✓

Blue cheese beignets with quince jelly

Caramelized red onion and gruyere cheese tartlets with sour cream & thyme ✓

Mini mint and pea fritters with a herb & garlic mayo dip ✓

Garlic and sweet chilli tiger prawns with a mango & lime salsa

Corn fritters topped with locally smoked salmon and piquant orange hollandaise

Home-cured beetroot and vodka gravadlax on dill blinis

Smoked mackerel pate on melba toast with dill, pickled cucumber and cucumber gel

Rare roast beef on a mini Yorkshire pudding with horseradish cream and watercress

Honey roast cocktail sausages with a rosemary, honey and mustard glaze served with a grainy mustard & roast garlic aioli

Sticky pork belly cubes with caramelised apple

Chicken skewers marinated in truffle oil and lemon wrapped in smoked ham, served with a chive & lemon dip

Char-grilled chicken & chorizo skewers marinated in cumin and coriander served with a rose harissa mayonnaise

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Cornets of goats cheese mousse with walnuts and pickled plum

Crispy soft boiled quails egg with black truffle and truffle mayo

Salcombe crab cakes mildly scented with Thai spices, served with a sweet chilli and red pepper dip

Devon crab on a lemon and herb salad with avocado puree, served on a fennel cracker

Fresh diver caught scallops wrapped in pancetta, served with a sliver of sage

Hand rolled sushi with salmon & cucumber, tuna & roasted red pepper and crab & avocado. Served with pickled ginger, wasabi and soy

Shots of ceviche: local scallops, white fish and tiger prawns marinated in lime with coriander, tomato & avocado

Classic Peking duck pancakes with hoisin sauce, spring onion and cucumber

Fillet of beef carpaccio with a peppercorn rub on a focaccia croute, with beetroot gel, horseradish, rocket and parmesan

Surf & Turf: Tiger prawns and fillet of beef on a bamboo skewers with a smokey sweet chilli marinade

Mini cones of fish and chips with tartare sauce

Butter poached lobster on a mini fondant potato with chive hollandaise and caviar

## **Sweet Canapés**

Chocolate brownies with clotted cream and a fresh raspberry

Mini lemon and lime tartlets with stem ginger

Tropical fruit skewers with a spicy lime syrup

Shots of Eton mess with sticky meringue, berries and toasted pistachio

Mini shots of Lemon posset with raspberry crush