**Canape selection menu**

**Standard:**

**Curried coconut chicken skewers**

**Game terrine on crostini**

**Poached salmon and dill mayo croustade**

**Spicy coriander prawn tartlets**

**Smoked chicken and parsley pesto tartlets**

**Asian beef salad**

**Smoked trout and spinach herb roulade**

**Mini croque monsieur**

**Chicken liver parfait on crostini**

**Spiced pulled pork bon bons**

**Vegetarian:**

**Marinated Bocconcini with cherry tomato and basil**

**Fennel marinated feta and olive skewers**

**Goats cheese and pepper crostini**

**Feta and fig croustade**

**Asparagus and cream cheese roulades**

**Mini savoury muffins**

**Swiss cheese allumettes**

Charred chicory cups

Mushroom and tarragon tartlets

**Vegan:**

Chilled pea and avocado soup shots

Vietnamese rice paper rolls

Mushroom pate in crostini

Chickpea and kale bon bons

Focaccia – rosemary, thyme and sea salt and tomato and basil

**Sweet:**

Mini brownie squares (variety of flavours)

Cranberry and pistachio biscotini

Ricciarelli

Lemon tartlets

Rich chocolate and caramel tartlets

Sticky orange and almond cakes

Mixed chocolate truffles

Red velvet bon bons

**£1.25 per canape**

**Suggested 6-8 canapes per person.**

**Gluten-free options available.**

**Please advise on dietary allergies at least 7 days before event.**

**Please note items will be made in an environment where gluten and nuts are used.**

**Supply and collection of crockery, cutlery & glasses – to be quoted (dependent on numbers)**

**If required:**

Delivery and set-up of food at alternative address £tbc

Marquee hire - including set-up and taking down £250

Non-refundable deposit required to confirm booking.

**Payment to Sort code 30-98-97, Account Number 72862560, Fine Dining Cambridge Ltd**