

# Cold Canapes

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## **Thyme Cracker V**

*Home made thyme short bread, English goats curd, port gel , fresh fig & herbs*

## **Beetroot & Chickpea Scotch Egg V**

*Beetroot Falafel coated quail's egg with tzatziki & micro mint*

## **Baby Charred Asparagus V**

*Crunchy croustade cup filled with pea mouse, charred baby asparagus & crumbled feta*

## **Compressed Watermelon VG**

*Refreshing compressed watermelon with kalamata crumb, mint pesto & Coconut*

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## **Roku Gin Cured**

*home cured Roku gin, citrus cream, caviar & fresh shiso*

## **Tuna Dashi Cracker**

*Dashi cracker with tuna, avocado, ponzu & lotus root*

## **Miso Crab Tartlets**

*Crispy filo pastry case filled with hand picked white crab meat, miso mayonaise, & yuzu gel*

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## **Parmesan & Pork Sausage Roll**

*Country city catering signature sausage roll with Cumberland sausage meat, crispy puff pastry enclosed with grated parmesan and topped with spiced tomato & caramelized onion chutney*

## **Teriyaki Chicken Skewer**

*Teriyaki chicken served with pickled cucumber, wasabi & lime mayonnaise & mizuna leaf*

## **Iberico Ham & Bocconcini**

*Iberico cured ham, bocconcini marinated in olive oil & roasted heritage tomato & truffle salt*

## **Ponzu Beef Carpaccio**

*Seared & marinated wagyu beef served on a skewer and dressed with herbs, bonito mayonaise & pickled ginger*



COUNTRY CITY  
CATERING

# Hot Canapes

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## **Porcini Mushroom Arancini V**

*Cheesy mushroom & truffle arancini with fresh basil pesto dip*

## **Aged Cheddar Gouger V**

*Warm choux bun filled with an aged cheddar cheese sauce*

## **Refried Bean Taco VG**

*Crunchy taco with refried black beans with fresh pineapple salsa & chilli*

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## **Salt & Chilli Squid**

*Crispy salt & chilli squid with saffron and garlic aioli*

## **Smoked Eel Beignet**

*Fried smoked eel beignet with beetroot ketchup & truffle*

## **Cod Brandade**

*Grilled cod with buttered mashed potato & toasted brioche*

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## **Slow Roasted Pork Belly & Squash**

*Mouth watering roasted pork belly served on a skewer with butternut squash puree & roasted hazelnut crumb*

## **Beef Ragu**

*Rich beef ragu croquette with sage, aged balsamic & pecorino and a seeded panne*

## **Aubergine & Lamb Wrap**

*Roasted lamb belly with pomegranate wrapped in grilled aubergine and served with harissa hummus*



# Dessert Canapes

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## **Dark Chocolate & Passionfruit Parfait**

*Passionfruit parfait with dark chocolate case served on a sable biscuit*

## **Mint Chocolate Macaroons**

*Chewy Almond macaroon shell with a mint chocolate ganache filling*

## **Mini Doughnuts** *can be made vegan if required*

*Homemade doughnuts with selection of seasonal fillings*

## **Rose & Raspberry Brownie Bites**

*Homemade chewy brownie with rose essence & dried raspberry*

## **Bake Well Tart Bites**

*Freshly baked almond frangipane & raspberry jam tart*

## **Strawberry Tart**

*Sweet pastry case with crème patisserie and glazed strawberries*

