

handheld dining menus



Handheld Dining menu 01 [Substantial canapés, minimum 20 guests, 2-3 hour duration] *

Canapés

peking duck, shallot & hoi sin rice paper rolls

warm polenta toast
w parmesan & prosciutto

potato & horseradish rosti
w rare roast beef, tomato & rosemary jam

Substantial Canapés

truffle hand held mezze
of caponata vegetables, soft fetta & grissini

crispy noodle & tamarind chicken salad
w pickled ginger & tatsoi

orrechiette pasta
w chorizo, roma tomato, basil
& shaved parmesan

Sweet Canapés

caramel & coconut bouchons



Handheld Dining menu 02 [Substantial canapés, minimum 20 guests, 3 - 4 hour duration] *

Canapés

harissa spiced quail
w moroccan carrot & raisin salad

confit tomato, onion & olive tartlette

sweet corn & coriander fritters
w asian pepper prawns

mini yorkshire
w peppered veal & horseradish

Substantial Canapés

spinach, lemon & ricotta tortellini
w fetta, mint & parsley

coriander glass noodle salad
w ocean prawns, kaffir lime & mild chilli

char grilled lemongrass chicken
w coconut rice & crisp shallots

Sweet Canapés

orange, date & cardamom tarts

mini chocolate éclairs

Handheld Dining Menu 03 [Substantial canapés, minimum 20 guests, 3 - 4 hour duration] *

Canapés

peking duck & shallot rice paper rolls
w hoi sin

seared tuna, pernod & shaved celery tartlette

spinach, sesame & tofu dumplings

rock oysters
w trout roe, chives & champagne

mini yorkshire
w peppered veal & horseradish

Substantial Canapés

seared ocean trout
w crisp leaves, kaffir lime & nuac cham

spiced lamb rissoni
w preserved lemon & baby spinach

cardamom beef & coconut pandang
w coriander potatoes

pickled eggplant cous cous
w harissa roast pumpkin & mint raita

Sweet Canapés

star anise & dark chocolate tarts

lime & cherry cheesecake

strawberry & balsamic jelly shots

* Service times are a guideline only