



BLEAK HOUSE

WEDDINGS CANAPÉ MENU

OUR PERFECT CANAPÉ MENU HAS THE BALANCE OF FLAVOURS, BASES, COLOURS AND TEXTURES, MIXING CONTEMPORARY IDEAS WITH SOME CLASSIC FAVOURITES THAT WILL ENSURE THERE IS SOMETHING FOR EVERYONE.'

HOT

TERIYAKI BEEF WITH A HOISIN DIPPING SAUCE
ROASTED FREE RANGE SAUSAGES WITH A CARAMELISED ONION DIP
CHICKEN SATAY SKEWERS WITH A SPICED PEANUT SAUCE
CRISP PARMESAN & BASIL PESTO RISOTTO BALLS
CRISP WILD MUSHROOM & BLACK TRUFFLE RISOTTO BALLS
WARM SPANISH FRITTATA WITH A ROASTED RED PEPPER SAUCE
MINI JACKET POTATOES WITH CREAM CHEESE & CHIVES
SMOKED HADDOCK FISHCAKE WITH A CITRUS MAYONNAISE
TOASTED CROQUE MONSIEUR WITH GRUYERE CHEESE & CURED HAM
SPICED ONION BHAJI WITH A RAITA YOGHURT
THAI PORK MEATBALLS WITH A SWEET CHILLI SAUCE
MINI SHEPPARD PIES
THAI FISH CAKES WITH ASIAN DRESSING

COLD

VINE CHERRY TOMATO WITH MINI MOZZARELLA & BASIL BROCHETTES
AGED PARMESAN CHEESE & SESAME STRAWS
OAK SMOKED SALMON ROULADE WITH CREAM CHEESE & DILL
KING PRAWN WITH A MANGO & CHILLI SALSA
MINI YORKSHIRE PUDDING WITH RARE ROAST BEEF AND RED ONION JAM
SAVOURY CHOUX BUN FILLED WITH DUCK PARFAIT AND PEPPERED PINEAPPLE
HOISIN DUCK, CUCUMBER AND SPRING ONION
MOZZARELLA 'BOCCACCINI' WITH PESTO, SLOW ROAST TOMATO AND BASIL LEAF
BROAD BEAN & FETA CROSTINI
FIG WITH KENTISH GOATS CHEESE CROSTINI
SMOKED SALMON BLINI WITH CRÈME FRAICHE & CHIVES
PRAWN COCKTAIL LETTUCE CUPS
BROADSTAIRS DRESSED CRAB & AVOCADO
LOCAL CHEDDAR SCONES WITH BLEAK HOUSE CHUTNEY

SWEET

RASPBERRY MACARONS
CHOCOLATE BROWNIE
STRAWBERRY CHEESECAKE
MINI DOUGHNUTS WITH DIPPING SAUCE