

Lauderdale House Canapés & Bowl Food

Savoury Canapés

Minimum 40 Guests

Baby vegetable garden with beetroot hummus (Ve)

Falafel with harissa hummus (Ve)

Marinated tofu spoons with pickled ginger, soy and chilli oil (Ve)

Grape, tomato and bocconcini skewers with basil leaf and red pesto dressing (V)

Pea and parmesan arancini (V)

Chicory leaf with blue cheese and walnut pesto (V)

Buckwheat blinis with beetroot and goat's cheese mousse (V)

Roasted artichoke, speck and baby mozzarella skewers

Panko coated pollock goujons with tartare dressing

Spinach pancakes with smoked salmon and cream cheese

Canapé sushi selection (Avocado, salmon and tuna)

Tuna and wasabi ceviche spoons

Buckwheat blini with Keta caviar, chives and horseradish cream

King prawn skewers with parsley and garlic oil and chorizo crumb

Sticky chorizo sausages

Roasted merguez sausages with harissa and yoghurt

Pipers Farm crackling grisinni with apple purée

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Dessert Canapés

Minimum 40 Guests

Baby lemon and lime meringue tartlets

Mini dark chocolate espresso pot with English raspberries

English custard tarts with freeze-dried raspberries

Mini macaroons

Baby eclairs

Profiteroles

Pina Colada jellies

Chocolate and salted caramel truffle cubes

SAMPLE

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Bowl Food

Minimum 30 bowls

Spinach and lentil dhal with baby poppadom selection and micro coriander (Ve)

Shredded baby gem with Hass avocado, spring onion, togarashi and wasabi mayonnaise (Ve)

Israeli couscous, Ras-al-hanout roasted aubergine, sundried tomatoes, smoked paprika and crumbled feta (V)

“Bow” pasta with pesto dressing, Tomberries and micro basil (V)

Watermelon, Kalamata olive, feta and basil salad (V)

Hot smoked salmon Caesar salad, croutons and shaved parmesan

Panko crusted pollock goujons

Spiced panko crusted Pipers Farm chicken goujons with red cabbage and harissa “slaw”

Roasted sticky chorizo sausages with roasted garlic and harissa mash

Pipers Farm beef chilli, dirty rice, sour cream, chives and tortilla chips

Pipers Farm lamb tagine with herbed couscous, toasted almonds and dried rose petals

About our food

All our meat is from Pipers Farm www.pipersfarm.com whose philosophy is to grow healthy animals with a strong natural immunity. They grow contented animals slowly, in small groups, with minimum stress using medication when it is absolutely necessary. The end result is meat of the highest quality. All our milk is Organic and all our eggs are British free range. Our bread comes in daily from The Bread Factory. “Yes Chef” supply us with fresh fruit and vegetables and we champion British produce where possible.

Terms & conditions

The quoted invoice price shall be payable no later than 7 days prior to the event. Pink Food Ltd will take this payment as the official agreement between Pink Food Ltd and the client. Final numbers of guests must be confirmed no less than ten days before the event and cannot be reduced within seven days of the event.

Any extras consumed at the event need to be settled on the day by debit or credit card.
