

m^oemas

CANAPES

Minimum order of 24 each

Menu is seasonal and will change accordingly, details will be clarified on request

LAMB

Seared lamb skewer with grilled spring onion, served with green tahini sauce.

Seared lamb kofta skewer with grilled spring onion, served with a green tahini sauce.

Spiced lamb and apricot phyllo pocket, served with mint yoghurt.

Lamb pie with tomato, pine nuts and cinnamon, served with homemade chutney.

BEEF

Seared beef fillet tart with cucumber, ginger, sesame and chilli (assembly required).

Char-grilled rump steak skewers with pesto dipping sauce.

CHICKEN

Chicken meat ball with spring onion and sweet chilli.

Chicken coronation croustades.

Char-grilled chicken skewers with lemon and herbs.

Chicken satay skewers with peanut and coconut dipping sauce.

PORK

Organic pork and sage sausage roll with our own ketchup.

Dates stuffed with goat cheese, wrapped in parma ham and served with basil pesto.

SEAFOOD - Seasonal / subject to availability

Coconut prawns with mango / citrus dipping sauce.

Char-grilled spicy king prawns with ginger, lime and coriander salsa.

Seared tuna wrapped in panko and seaweed, served with coriander and maple sauce.

Tuna ceviche with avocado, lime and ginger served on little rectangles of lavosh crispbread.

Seasonal fish cake, served with lemon wedge and chunky tartar sauce .

Smoked salmon on a herbed potato bilini, with crème fraiche Smoked salmon roulade with caper cream cheese and herb crust.

Pissaladier (onion, anchovy and Kalamata olive tart).

Mini phyllo tartlets with guacamole and seared cajun prawn.

VEGETARIAN - Seasonal / subject to availability

Cherry tomato and tapenade galette.

Quince and stilton tart with sage and parsley.

Wild mushroom and thyme tart with goat's cheese, chive and chilli.

Char-grilled Portobello mushroom, pepper and courgette skewer with parsley pesto.

Smoked aubergine and walnut tart with pomegranate and chilli.

Cherry tomato, buffalo mozzarella and basil skewer.

Watermelon balls, cucumber and olive with mint salsa.

Mini aubergine, pinenut and mozzarella polpette with roast cocktail tomatoes and herb yoghurt.

Mini phyllo tartlets with babaganoush, roast walnuts and pomegranate seeds.

Mini phyllo tartlets with goats cheese, crushed peas and micro leaves.