

TABLE&LARDER *Catering*

CANAPE

<i>Corn Cake, Goat Curd & Red Pepper Marmalade</i>	<i>GF</i>
<i>Szechuan Prawn Pizza</i>	
<i>Pickled Vegetable Battleship Sushi</i>	<i>V, GF</i>
<i>Heirloom Tomato & Tapenade Tart</i>	<i>V</i>
<i>Hoisin Duck Pancake, cucumber & scallion</i>	
<i>Lamb & Pistachio sausage Rolls, Tomato Relish</i>	
<i>Smoked trout citrus blini with chive</i>	<i>GF</i>
<i>Salmon Pickled Ginger Nori with Tamari</i>	<i>GF</i>
<i>Mushroom & Gruyere Cocktail pie with Tomato Relish</i>	
<i>Wasabi chicken pickled ginger & corn fritter</i>	<i>GF</i>
<i>Spicy Beef Rice Paper</i>	
<i>Asparagus in prosciutto with Hollandaise to dip</i>	<i>GF</i>
<i>Pizzette Bianca, olive mozzarella & rocket</i>	<i>V</i>
<i>Caramelized onion goats curd & thyme tart</i>	<i>V</i>
<i>Baton of Bocconcini, Cherry Tomato & Basil</i>	<i>GF & V</i>
<i>Miso Eggplant, Black sesame & Cucumber</i>	<i>VEGAN, GF</i>
<i>Sweet Potato & cashew, Cucumber</i>	<i>VEGAN, GF</i>

SWEET CANAPE...

<i>A Shot of chocolate mousse with tiny spoon</i>	<i>GF</i>
<i>Baby Pavlova</i>	<i>GF</i>
<i>Tiny Panna Cotta with Berries</i>	
<i>Petite Lemon Meringue Pie</i>	

PRICING...every event is different, please ask for a tailored quote to meet your needs