



# DOCKYARD EVENTS

corporate | weddings | parties

## Canapé Menu

### Meat

*Brochette of tikka chicken with mango salsa*  
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*Free range coronation chicken puff*  
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*Honey and grain mustard glazed mini Cumberland sausages*  
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*Ricotta with Parma ham and figs, sour dough*  
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*Miniature Yorkshire pudding with fillet of beef and horseradish cream*  
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*Chicken, chorizo & olive skewers*  
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*Confit Aylesbury duck croquette with smoked saffron mayo*  
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*Old Spot ham hock and smoked chicken terrine with piccalilli and crispy skin*  
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*Crispy tortilla with chilli beef, salsa and guacamole*

### Fish

*Salmon, Cornish crab and spring onion fish cake, chunky tartare*  
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*Filo wrapped tiger prawn with lemon aioli dip*  
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*Severn & Wye smoked salmon blini with dill mascarpone*  
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*Cajun salmon skewer*  
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*King Prawn with bloody Mary salsa*  
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*Baby gem seafood cocktail with paprika*  
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*Ceviche of Cornish seabass with citrus and crème fraiche*  
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*Severn & Wye hot smoked salmon, apple vanilla pureé*  
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*Thai Cornish crab and chilli beignets*



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## **Vegetarian (V)**

*Bocconcini, sun blushed tomato and black olive crystal pick*  
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*Wild mushroom and Oxford blue cheese arancini*  
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*Mini savoury Oxford blue and spinach muffin*  
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*Miniature vegetarian quiche*  
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*Spinach and onion bhajis with minted yogurt*  
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*Fire roasted pepper and manchego cheese tortilla*  
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*Cauliflower and courgette pakora*  
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*Mozzarella, tomato and basil terrine with pesto salsa*  
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*Crispy mini potatoes with mature cheddar, spring onion and sour cream*