

South of Johnston

Canape selection

1/ Seasonal oysters served:

- *natural
- *mignonette
- or
- *Kilpatrick

2/ Hand cut, cold smoked salmon on buckwheat blinis, crème fraiche and topped with dill

3/ Seared sashimi tuna with pickled ginger & wasabi cream

4/ Prawn salad served on Iceberg lettuce with preserved lemon & spring onion

5/ Cucumber rounds with tzatziki & hand cut, cold smoked salmon

6/ Sausage rolls:

- *pork, veal & sage
- *chicken & pine nuts
- or
- *lamb & feta

7/ Arancini:

- *mushroom & leek
- *pumpkin & goat's cheese
- or
- *chorizo & gruyere

8/ Shortcrust tartlets filled with:

- *heirloom tomatoes, mozzarella & basil
- *roasted pumpkin, goat's cheese & sage
- or
- *mushroom, feta & thyme

9/ Bruschetta style:

- *pumpkin hummus, feta & pistachio
- *pickled beetroot, goat's cheese & walnut
- *heirloom tomato, bocconcini, olive tapenade & basil
- or
- *prosciutto, rock melon & goat's cheese

- 10/ Filled filo pastry triangles with:
 *sweet potato & haloumi with cumin yoghurt
 *spinach & ricotta spanakopita
 or
 *minced lamb, feta & turmeric
- 11/ Haloumi cigars with tomato relish
- 12/ Zucchini & corn fritters with avocado salsa topped with sour cream
- 13/ Cauliflower fritters with tzatziki & pomegranate molasses
- 14/ Steak sandwiches with tomato relish, caramelized onion, lettuce &
 horseradish mayonnaise
- 15/ Koftas - chicken or lamb and feta with minted yoghurt dipping sauce
- 16/ finger sandwiches:
 *cucumber with cream cheese & watercress
 *gypsy ham & Jarlsberg
 *smoked salmon, cream cheese, dill, red onion & dill
 *gypsy ham, swiss cheese & mustard cream
 *chicken, walnuts, celery and mayonnaise
- 17/ Croque monsieur bites
- 18/ French fries with rosemary salt

Something sweet?

- 19/ Chocolate brownies
- 20/ Caramel slice
- 21/ Flourless orange cake
- 22/ Raspberry crumble slice
- 23/ Jock's ice cream
- 24/ Lemon, semolina & pistachio syrup cake

Grazing table - this is exclusively for the cocktail functions

- Mild sopressa salami
- Iberico jamon
- Hand cut, cold smoked salmon
- d'Affinois
- manchego
- Roquefort
- Quince paste
- Muscatels
- House marinated feta
- Tzatziki
- Baba ghanoush
- Pumpkin hummus
- Kalamata olives
- Split green chilli marinated olives
- Strawberries
- Figs (seasonal)
- Celery sticks
- Carrot sticks
- Cucumber sticks
- Turkish pide
- Warm sourdough
- Flatbread
- Gluten free toast triangles
- Grissini
- Rice crackers
- Water crackers

Please note, all of our canapes are made by hand from the best possible ingredients.

All of the meats we use are ethically sourced and we only deal with ethically based companies.

We are also happy to work with our customers to help tailor a menu to best suit your needs.

Take care,