



Canapés & Buffet Example

Price:£40.00

Canapés

Quail scotch eggs

- soft centre quails eggs wrapped in pork mince and panko bread crumbs.

Mini sausage rolls

- pork mince packed with herbs & spices wrapped with port & red onion chutney and puff pastry.

Beef burger sliders

- aged minced beef within mini brioche roll, dressed lettuce, gherkin, tomato with tomato ketchup and mustard.

Confit duck pastillas

- confit duck leg, celeriac mousse with poached cherry, cherry sauce

Magical mushrooms

- savoury French macarons with creamy mushroom & garlic filling.

Tomato shots

- tomato consommé with diced vegetables, spiced guacamole with tomato crisp.

Mojito bonbons

- mojito bonbon served with crystallised mint leaf.

Wedding Breakfast Buffet

Meat & Fish

Slow cooked Jack Daniel's pork shoulder

- tender pork shoulder slow cooked with Jack Daniel's glaze.

Chilli lasagne

- layers of flatbread, jalapeño white sauce, cheese and slow cooked beef chilli con carnie with tortilla crisp.

Sweet red pepper & onion fish

- selection of white fish marinated and baked with herbs, sweet peppers and onions.

Vegetable mains

Herb & butternut pie

- layers of butternut squash and fragrant herbs wrapped within crisp filo pastry.

Sides

Dublicious Food

Southern slaw

- crisp sliced vegetables with herbs coated in mayonnaise & crème fraiche.

Grilled sweet potato & bacon salad

- grilled sweet potato, crisp bacon with spring onions and light mustard dressing. (bacon free also to be served)

Mint & pomegranate couscous

- couscous with pomegranate, mint and toasted pine nuts.

Tomato salad

- heritage tomatoes, mozzarella, basil and extra virgin olive oil.

Baked bread

- selection of baked breads.