



## Canapes menu

Price:£3.50

### Award-Winning Cuisine

Our chefs have meticulously crafted an exquisite canapé menu, featuring a harmonious blend of flavors and textures to delight your guests.

#### FISH SELECTION

**Smoked Salmon Tortilla Rolls** – Soft tortilla wraps filled with delicate smoked salmon and a creamy spread for a light yet flavorful bite.

**Homemade Tomato Crackers with Tuna Mousse** – Crisp tomato-infused crackers topped with a silky tuna mousse, cherry tomatoes, and baby rocket for a fresh and balanced combination.

**Tartlet with White Smoked Cod Roe Mousse (Taramosalata)** – A delicate pastry shell filled with velvety taramosalata, complemented by orange-marinated octopus carpaccio and fresh dill.

#### MEAT SELECTION

**Tartlet with Beef Ragout and Greek Yogurt** – A rich and slow-cooked beef ragout served in a crisp tartlet, topped with tangy Greek yogurt for a creamy contrast.

**Greek Oregano Sausage Rolls with Paprika Spread** – Flaky pastry wrapped around a fragrant Greek oregano sausage, served with a smoky paprika spread.

**Vol-au-Vent with Smoked Pancetta, Mushrooms, and Chili** – Flaky, buttery puff pastry filled with a rich, savory mix of smoked pancetta, earthy mushrooms, and a hint of chili for warmth.

#### VEGETARIAN SELECTION

# Nostos Catering

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**Homemade Tomato Crackers with Tomato Jam, Grilled Halloumi, and Dehydrated Olives** – A Mediterranean-inspired bite featuring sweet tomato jam, perfectly grilled halloumi, and umami-rich dehydrated olives.

**Vol-au-Vent with Blue Cheese Cream, Drunken Figs, and Walnuts** – A buttery puff pastry filled with bold blue cheese cream, sweet wine-soaked figs, and crunchy walnuts.

**Tartlet with Mango Salsa, Fried Halloumi, Mint, and Sesame Seeds** – A crisp tartlet filled with vibrant mango salsa, crispy fried halloumi, fresh mint, and a sprinkle of sesame seeds for a sweet-savory contrast.

## VEGAN SELECTION

**Vol-au-Vent with Braised Chickpeas, Aubergines, and Vegan Aioli** – A light and flaky puff pastry filled with slow-braised chickpeas, tender aubergines, and a creamy vegan aioli.

**Vol-au-Vent with Duxelles Mushroom “Fricassee,” Lemon Gel, and Chervil** – A rich mushroom fricassee encased in a delicate vol-au-vent, elevated with zesty lemon gel and fragrant chervil.

Please note that we are more than happy to modify the menu further to accommodate your dietary preferences.

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