



PAUL THOMPSON EVENTS

EST. 2011

canapé menu 2019

4 options @ £5.00 p/p + VAT

6 options @ £7.50 p/p + VAT

9 options @ £10 p/p + VAT

Cold

- Caramelised Red Onion Tart with Capricorn Goats Cheese
- Suffolk Blue Cheese, Pear & Walnut Filo Tart
- Oven-Dried Tomato, Pesto & Buffalo Mozzarella, Sourdough Crouste
- Smoked Chicken, Apple & Celeriac Slaw, Parsley Croustade
- Chicken Liver Pate, Sour Dough Crouste, Fig Chutney
- Seared Beef Carpaccio, Rocket & Parmesan
- Thai-Dressed Crab, Cucumber Cup
- Smoked Salmon Blini, Beetroot & Horseradish Crème Fraiche
- Smoked Mackerel Pate, Melba Toast, Tomato Chutney
- Orford Oysters, Shallot Vinaigrette

Hot

- Beetroot & Carrot Falafel, Yoghurt & Mint Dip
- Spiced Squash & Coconut Soup served in an espresso cup
- Wild Mushroom Arancini
- Panko Crusted Tiger Prawn, Soy & Chilli Dipping Sauce
- Salt Cod & Corn Fritter, Chilli & Mango Aioli
- King Prawn & Chorizo Skewer
- Smoked Haddock & Leek Fishcake
- Pork & Black Pudding Quail Scotch Egg
- Moroccan Spiced Lamb Kebabs, Pea & Mint Hummus
- Aromatic Spring Roll, Hoi Sin Dip
- Marinated Beef Skewer, Satay Dip