

AT YOUR PLACE
catering

BY NEILL GRAHAM

CANAPÉS
MENU

*Tartlet of Bacon , Jam Roast Quail,
Thai Dressing*



*Salmon and Smoked Salmon Mousse with
Poached Chilli Salmon*



*Wild Mushroom, Boursin Cheese with
Wood Sorrel*



*Veloute of Celeriac with Smoked Duck
Crème Fraiche Chive*



*Poached Salmon, Black Bean Sauce Capers
Sherry Oil*



*Japanese Crispy Chicken with
Hachi Sancho Pepper*



*Crispy Duck Iberico Ham Bon Bon,
Red Pepper Marmalade*



*Classic Pigs in Blankets,
Manuka Honey*



*Crisp Camembert with
Plum and Fig Chutney*



*Rare Beef on Toast with Burnt Onion,
Horseradish Toasted Hazelnut*

