



## Sample Party canapé menus

Chester Boyd is proud to offer you the best of British produce. As a leading caterer in the industry we are renowned for our outstanding food and our team of dedicated chefs along with our carefully selected suppliers will create inventive lively menus offering an extensive selection of fresh vibrant and seasonal dishes using the very finest ingredients.

We are passionate about food which shows in our cutting edge contemporary cuisine to our classic traditional favourites.

Chester Boyd will not knowingly use GM ingredients. Some of our dishes contain nuts. If you have a food allergy or require specific dietary requirements please ask for further details.



### **Cold Meat**

Chicken Caesar Salad on Garlic Croute

Seasonal Melon rapped in Parma Ham

Potted Ham Hock on Toasted Brioche with Pickles

Foie Gras Galette and Sour Cherries

Steak Tartar with Belgian Endive

Spiced Duck with Mango Puree, Yoghurt and Crispy Nann Bread

Marinated Lamb Fillet with Mint Jelly

Aged Beef Carpaccio with Rocket and Parmesan

### **Cold Fish**

Fresh Dorset Crab with Brown Mayo and Land Cress

Tuna Tataki with Wasabi and Sweet Soy

London Smoked Salmon and Goats Cheese Roulade

Marinated Octopus and Oriental Mushroom Spoons with Fresh Chilli

Spiced Monkfish with Sweet and Sour Vegetables

Piri Piri Prawns with Lime Mayo

Beetroot Cured Salmon with Beetroot Relish and Crème Fraiche

Gravadlax with Dill and Mustard

### **Cold Vegetarian**

Soft Boiled Quails Eggs with Homemade Celery Salt

Pea Ravioli with Maldon Sea Salt

Chilled Roast Pepper Gazpacho

Tomato, Mozzarella and Basil

Poached Pear and Blue Cheese on Toasted Brioche



## Hot Meat

Homemade Sausage Rolls

Chicken Dumplings with Sweet Soy and Chilli Sauce

Beef and Onion Pirozki

Scotch Quail Eggs with Herb Mayonnaise

Shepherds Pie

Mini Lamb Koftas with Tatziki

Welsh Rarebit

Devilled Chicken Wings

## Hot Fish

Crispy Haddock and Chips

Salmon Fishcakes with Hollandaise

Deep Fried Rock Oysters with Beetroot and Caper Relish

Fried Tiger Prawn Won-tons with Sweet Chilli

Queen Scallops with Sauce Gribiche

Tempura Prawns with Soy Dip

Crispy Salt and Pepper Squid with Lemon

Mini Fish Pie with Creamy Potato Topping



## Hot Vegetarian

Baked Goat Cheese with Romesco Sauce

Olive Oil Roast Potatoes with Aioli

Tomato and Mozzarella Pizza

Pear, Gorgonzola and Walnut Tarts

Vegetarian Spring Rolls with Chilli Dipping Sauce

Selection of Tempura Vegetables

Wild Mushrooms Tart with Hollandaise

Wild Mushrooms Risotto

## Cold Sweet

Kir Blueberry Shots

Cream Éclairs

Strawberry Cheesecake

Tiny Lemon Meringue Pies

Pomegranate Granite

Pimms Jelly

Banoffee Shots

Eton Mess

We recommend the following quantities depending on the length of time food is required.

Up to 1 hour	8 choices
Up to 1 ½ hours	10 choices
Up to 2 hours	12 choices
Pre-dinner canapés	3 choices