

## Finger Food Menu Summer 2012

### Vegetarian Items

- Porcini Mushroom Arancini with Truffle Aroma and Green Herb Aioli
- Whipped Goat's Curd with Orange Zest and Tarragon on Crisp Butter Puff Squares with Thyme roasted Tomato
- Short crust Cups filled with Lemon Roasted Artichoke and Aubergine Puree
- Warm Tortellini filled with Pumpkin Puree served on English Spinache sauté and Blood Orange Butter
- Crumbed Fingers of Provolone Cheese with Dried Cranberry Chutney and Watercress
- Mushroom Pate on Crostini with Taleggio Cheese and Mustard Fruits

### Meat Items

- Mini Steak and Guinness Pie topped with Paris Mash
- Saltbush Lamb Rump marinated in Cumin, Fennel and Buttermilk, Chargrilled and presented on Baguette Ancienne with Mignonette Lettuce and Fresh Mint leaves
- Prosciutto Crudo wrapped Bread Sticks with Grape Chutney
- Tortino Bocconcini with Smoked Chicken and Gorgonzola Cremoso
- Mini Wagyu Burgers with Balsamic Beetroot
- Carpaccio of Grassfed Angus with Anchovy and Green Sauce
- Blanquette of Chicken in Butter Puff pastry vol au vents

### Fish Items

- Spanner Crab Salad on Pickled Cucumber with Sweet Chilli and Green Mango
- Traditional Salmon and Potato Cake with Dill and Caper Relish
- House made Gravadlax with Beetroot and Cognac on Sweet Potato Crisps
- Goujons of crumbed Snapper fillet with Lemon Mayo
- Shrimp Cocktail in Cos Lettuce Hearts with Marie Rose Sauce
- Boiled Eggs Stuffed with Salmon Caviar and Topped with minced Eschalotte and Parsley
- Steamed King Prawns with Salsa Piccante
- Creamed Scrambled Egg Topped with Premium Smoked Salmon and Chives

## **Something Sweet**

**Fruit Tartlet**

Mini Lemon Meringue Pies

Chocolate Shots

Rum Truffles

Rice Pudding in Spoons

Warm Chocolate Chip Cookies