



LU THORNELY

CANAPES

Irish smoked salmon on blinis with caper & dill crème fraiche

Butterfly tiger prawns skewers with lime, chilli & coriander dipping sauce

Fresh crab with chervil, chive, lemon & crème fraiche served on baby cos

Blinis with beetroot, horseradish crème fraiche & caviar

Cocktail sausages with thyme, honey & served with Dijon mustard

Fillet of beef carpaccio on garlic brushetta with fresh horseradish

Spicy lamb burgers with yoghurt & mint raita in mini pittas

Manchego cheese, quince & rocket wrapped in Serrano ham

Ginger & turmeric marinated chicken skewers with minted yoghurt

Caramelised red onion tartlets with brie

Wild mushroom & gruyere tartlets

Cherry tomato, bocconcini mozzarella & basil leaf skewer with olive oil

Spinach & feta filo parcels

Mediterranean dips : classic hummus, beetroot hummus, tzatziki, butterbean & rosemary puree with vegetable crudités and sliced baguette

Mixed crostini : Black olive tapenade with chevre, pesto rosso with grilled artichoke, basil pesto with roasted red pepper and mozzarella

Chilled gazpacho served in shot glasses

Homemade pizza with tomato & mozzarella

Grazing stations : Carefully selected charcuterie and cheeses with chutneys, Pickles & artisan bread presented on wooden boards for self service

Marinated mixed olives

Roasted nuts with honey, chilli and rosemary

Parmesan & poppy seed biscuits

We allow 3 pieces per person per item chosen