

ANGIE'S KITCHEN

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Sample canapé menu

All menus are designed to give you a flavour of the sort of food I provide. Every occasion is unique - your menu will be bespoke to meet your specific requirements and budget.

Gluten free, wheat free, dairy free and vegan options can be catered for.

[Email](#) or call me to discuss your event.

Meat

Mini Yorkshire puddings, roast beef and horseradish
Chicken liver pâté and cassis jelly on toasted brioche
Duck confit, cucumber, spring onion and hoisin cups
Caramelised pork belly and buttered apple skewers
Prunes and melting gorgonzola wrapped in crispy pancetta

Fish

Smoked mackerel pâté with apple and fennel slaw on sourdough
Sea bream ceviche with mango salsa on plantain chips
Salmon tartare, yuzu mayo and coriander cress cups
Cornish crab, kaffir lime and chilli on betel leaves
Wasabi prawn and avocado on black tortilla chips

Vegetarian

Baby gem with fig, buffalo mozzarella and walnut pesto
Gorgonzola, pickled pear and walnut puffs
Aubergine and panch phoran filo purses
Honey and sesame glazed smoked tofu with roasted kalette skewers
Roasted red pepper, red onion and goat's cheese parcels

Dessert

Mini Persian love cakes with citrus cream and rose petals
Double chocolate profiteroles with salted caramel cream
Amaretto pannacotta pots with crushed amaretti
Clementine, cranberry and pistachio meringues
Blood orange bellini trifle