



## **A selection of our best-selling Canapes**

### **R35 canapé selection**

**Carbonara arancini** - delicious creamy ham filling from the popular pasta dish is the centre for rich and decadent risotto rice, crumbed and fried crispy brown - a real crowd pleaser that evokes the best of subtle Northern Italian flavours. We would recommend making a vegetarian version of this too.

**Rustic roasted tomato and mozzarella tartlets** - scalloped shortcrust pastry cases are filled with roasted baby Roma tomatoes, Italian herbs and mozzarella, baked until golden - served hot with a pesto drizzle or crema di Balsamico. Tuscan flavours come together perfectly in these two bite canapés (Vegetarian).

**Brioche crostini with chicken liver pate and onion marmalade** - Buttery brioche lightly toasted and topped with our traditional brandy infused homemade chicken liver paté with a dollop of smoky sweet onion marmalade to create flavour contrast. A favourite flavour, both simple and sophisticated at the same time. For vegetarians we propose a mushroom paté on the same base.

**Quiche square with spinach and feta** - Light and fluffy puff pastry holds the classic combination of wilted spinach, finely diced red peppers and salty feta in savoury creme custard, topped off with fresh micro greens.

### **R40 canapé selection**

**Pasteis de Bacalhau** - classic and delicious, these authentic cod croquettes are full of umami flavours - pillowy and light inside, crispy on the outside. Served simply and piping hot, a simple squeeze of lemon makes them a perfect snack and homage to Portuguese heritage. R40

**Sticky glazed mini chicken skewer sprinkled with toasted sesame seeds** - marinated overnight in a umami soy, ginger and honey sauce, these mini skewers are grilled and then sprinkled with mixed sesame seeds toasted in a pan. Finely chopped coriander completes the snack

**Gnocchi, Baby tomato and bocconcini on a skewer with homemade basil pesto** - We pan fry our gnocchi in basil infused oil until crispy and then combine them with the Caprese salad components on a skewer, finished with an emulsion of tangy pesto.

### **R45+ canapé selection**

**Spiced Lamb Cutlets** - from the rack, these cutlets are trimmed to offer a two-bite snack of tender grilled lamb with warm Moroccan spice notes, topped with a cumin carrot puree and finished with a sprinkle of sweet pomegranate seeds to balance the flavours for a delicious finish.

**Fondant potato Bruschetta with rosé slices of beef fillet** – a substantial snack that combines the classic meat and potatoes in an elegant way - butter baked fondant potatoes are crunchy outside and fluffy inside. Slow roasted in the oven, select beef fillet is sliced and then drizzled with a red wine jus.

**Peri-Peri King prawns** – two good sized Argentinian wild caught prawns with tails on, oven grilled to a bright pink and infused with the uniquely recognisable flavour loved around the world. Nestled into a ceramic spoon, they are elegant, delicious and always the most demanded snack.