

T W E L V E

EVENT MANAGEMENT

FOOD | PARTIES | DESIGN

CANAPÈS MENU

CANAPÈS

spoons with lime cured wild salmon, pea puree, creamy truffle oil

smoked salmon skewers with lemon and cracked black pepper

blini topped with smoked salmon mousse

joseph holts beer battered haddock goujons, tartar sauce

tartlet of duck parfait

hot mini beef wellingtons

smoked chicken, crème fraiche and mango salsa tartlet

chicken skewers roasted in hoi sin sauce, black sesame seeds

baby tomato, mozzarella and basil skewers

mini choux chickpea and lemon filling

hot shots of butternut squash soup

steak and onion sausages