

# elaine DAY entertaining food



## Wedding Canapés 2017

### Fish & Seafood

Salcombe Crab cakes mildly scented with Thai spices and served with a sweet chilli & red pepper jam from the local chilli farm

Fresh diver caught scallops wrapped in pancetta with a sliver of sage and skewered with a fresh rosemary stick

Fresh corn fritters topped with locally smoked salmon and piquant orange hollandaise

Garlic and sweet chilli tiger prawns served on a bamboo skewer with a mango and lime salsa

### Meat

Honey roast cocktail sausages with a fresh rosemary & mustard glaze served with a grainy mustard & roast garlic aioli

Chicken skewers marinated in truffle oil & lemon wrapped in smoked ham, served with a chive & lemon dip

Char-grilled chicken & chorizo skewers marinated in cumin and coriander served with a rose harissa mayonnaise

Classic Peking duck pancakes with hoi-sin sauce, spring onion and cucumber

Rare roast beef on a mini Yorkshire pudding with horseradish cream & watercress

### Vegetarian

Caramelized red onion & gruyere cheese tartlets with sour cream and thyme

Mini brioche filled with oyster mushroom and masala ragout

Mini mint & pea fritters with an herb & wild garlic mayo dip

Roasted tomato, mozzarella & fresh basil stacked on parmesan shortbread

**Feel free to contact Elaine on 07850 416908 to discuss further**

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