

# Emerald Menu

Cocktail Reception

## COLD CANAPÉS

- Toasted French stick with tapenade paste and Brie cheese
- Toasted French stick with shrimp, crab, basil Marie Rose sauce
- Smoked salmon roulade with herb mascarpone cheese on brown croute
- Coriander lemon mussels with Italian dressing on a pastry spoon
- Chicken liver parfait with a crispy ciabatta biscuit
- Gorgonzola & walnut on rye bread
- Pistachio coated profiterole with chicken & walnut paste
- Octopus with roasted pepper, nicoise vinaigrette

## FINGER SANDWICH SELECTION

- Smoked York ham sandwich with curry mayo
- Oak smoked salmon on whole gran wheat bread with sauce gribiche
- Tortilla with bresaola and Gorgonzola mayo

## HOT CANAPÉS

- Tiger prawns wrapped in bacon with rémoulade sauce
- Chicken samosa with oyster sauce
- Duck spring rolls with sweet chili sauce
- Chicken roulade with peppers with fennel mayo
- Beef & mushroom skewers with horseradish cream
- Pork wontons with sesame & soy sauce
- Vegetable pakora
- Pork skewers with honey tahini dip
- Traditional pastizzi
- Lamb Kofta with Roquefort dressing
- Sesame chicken in filo pastry

## BLUE ELEPHANT SPECIALS

Lamb Massaman

Beef red curry

Crispy chicken breast with Thai vegetables and tamarind sauce

Stir-fried vegetable rice

## SWEET SELECTION

Panna cotta with berry compote

Fruit skewers with chocolate sauce

Baked cherry cheesecake

Almond and pistachio macarons

Cherry tartlet with creme patissiere

Chocolate brownie with raspberries

Sicilian cannoli with ricotta, almond and chocolate chip

## COFFEE & TEA TABLE

Almond Wedding & Witness cakes are available at an additional cost

