

Sapphire Menu

Cocktail Reception

COLD CANAPÉS

Selection of bruschetta with smoked salmon, tapenade, artichoke, mozzarella & Parma ham
Mussels with seafood basil sauce in a crispy pastry spoon
Marinated octopus in garlic, sweet pepper, mint lemon dressing
Roasted artichokes with basil salmon paste, on brown croute
Salmon roulade with herb mascarpone cheese and asparagus on tomato croute
Gorgonzola with walnut and celery in a pastry case
Beef roulade with sweet pepper and guacamole on a crispy pastry case

FINGER SANDWICH SELECTION

Smoked salmon brown bread sandwich with caper and avocado mayonnaise
Tomato bread with smoked chicken and whole grain mustard mayo
Tortilla with Parma ham, rocket, goat cheese and pesto mayo

HOT CANAPÉS

Marinated chicken skewers with Chinese tahini sauce
Quail breast wrapped in bacon with spicy mango aioli
Black bean and cheese stick
Prawns wrapped in potato spaghetti with sweet chili sauce
Meatballs with smoky mustard BBQ sauce
Parmesan breaded veal roulade with Brie & Parma ham
Lamb kofta with hoisin sauce
Breaded Scottish salmon with light oyster sauce

BLUE ELEPHANT SPECIALS

Chicken casserole with cashew nuts

Lamb Massaman

Beef green curry

Stir fried vegetable rice

CHEESE TABLE

A selection of Italian & International cheese served with galletti, grissini, dry fruit & roasted nuts

SWEET SELECTION

Lemon meringue

Strawberry & pistachio Grand Marnier tart

Mini chocolate profiteroles

Chocolate cups with chocolate mousse

Crème brûlée with Cantucci biscuit

Selection of mousse

COFFEE & TEA TABLE

Almond Wedding & Witness cakes are available at an additional cost

