

MEAT

Mini Yorkshire Puddings with Roast Fillet of Beef, Watercress
and Horseradish Cream

Crunchy Thai Chicken and Peanut Cakes, sweet chilli dip

Mini Cheeseburger with Tomato Relish

Indian Spiced Lamb Kofta with Chill Mayonnaise

Peppered Fillet Steak with Béarnaise Sauce

Chicken Satay Skewers, Peanut Sauce

Mini Hot Dogs with Spicy Onion Relish

Caramelized Onion, Roquefort and Bacon Tartlets

Crisp Tortilla with Chorizo and Corn Salsa, Sour cream and
Smoked Paprika

Confit Duck, Red Cabbage and Potato Cake

Fennel and Salami Pizzette

Mini Lamb and Feta Burger, Tomato Relish

FISH

Sesame Crusted Tuna with Wasabi Mayo

Thai Fishcakes Cakes with a Sweet Chili Dip

Chilli Prawn Skewers with Lime Mayo

Salt and Pepper Squid with Sweet Chilli Sauce

Salt Cod Fritters with Aioli

Crab Cakes with Mango Salsa

Panko Crusted Prawns, Sweet Chilli Dip

Hot Smoked Haddock and Parsley Fishcakes with Tartare Sauce

Pan fried Scallops with Pea Puree and Bacon Crumb

VEGETARIAN

Wild Mushrooms and Tallegio on Herb Toast

Butternut Squash and Feta Falafel with Smoked Chilli
Mayonnaise

Zucchini Fritters with Whipped Herbed Goats Cheese and
Micro Herbs

Corn cakes, Slow Roast Tomato and Avocado and Spicy
Mayo

Dolcellate, Rocket and Sweet Onion Tarts

Mushroom and Mozzarella Arancini with Spicy Tomato Sauce

Buffalo Mozzarella, Roast Tomato and Basil Tartlets
Aubergine and Pine Nut Pizzette

Contact us now to discuss your catering requirements:
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MEAT

Chinese Duck, Cucumber, Spring Onion and Plum Sauce
Pancakes

Ham Hock Terrine, Toasted Sourdough and Picalilli

Crostini with Wafer Thin Fillet of Beef, Blue Cheese and Rocket

Mini Poppadoms with Creamy Chicken Tikka and Mango
Chutney

Fennel and Prosciutto Bruschetta

Mozzarella, Fig and Proscuitto Crostini

FISH

Smoked Salmon Blinis with Crème Fraiche and Lumpfish Roe

Crostini with Sesame Crusted Tuna with Mango Salsa

Prawn and Lime on Crostini

Gravadlax with Mustard and Dill Sauce on Toasted Brioche

Tuna and Salmon Nigiri, Soy, Pickled Ginger and Wasabi

Mackerel, Beetroot and Horseradish on Rye

Cornish Crab with Avocado on Onion Toast

VEGETARIAN

Rosemary Shortbread with Goats Cheese, Char grilled
Peppers and Pesto

Buffalo Mozzarella, Roast Tomato and Basil Crostini

Roast Vegetable Frittata with Hummus and Black Olive

Rosemary Ash Goats Cheese on Toasted Sourdough with
Rocket and Beetroot

Crushed Pea, Broad Bean Mint and Pecorino Crostini

Asparagus with Hollandaise, Quails Egg and Celery Salt

SWEET THINGS

Tartlets:

Lemon, Orange, Passion Fruit, Strawberry or Summer Berry

Dark Chocolate Cups:

White Chocolate Mousse, Lime and Raspberry Mousse, Cappuccino Mousse

Shot style desserts:

Tiramisu

Chocolate Ganache and Baileys

Lemon Pannacotta with Raspberry

Bite size:

Bitter Chocolate and Cherry Brownies

Mini Scones, Clotted Cream and Strawberry Conserve

Homemade Vanilla Shortbread with Lemon Mascarpone, Lemon Curd and
Blueberry

Flourless Chocolate Cake with Chantilly Cream

Mini Sticky Orange and Almond cakes with Greek Yogurt

Mini Pavlovas with Mango and Passionfruit

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