



canapés menu 1

- Rolled smoked ham crêpes with tarragon and mustard cream
- Barquettes of king prawns in a cucumber and chilli yoghurt
- Grilled lamb and pumpkin scones with a red pepper salsa
- Seared tuna and avocado with coriander and ginger in miniature tartlets
- Blue cheese and caramelised onion tartlets
- Thai style fish cakes with sweet chilli sauce
- Miniature fillet mignons with traditional béarnaise sauce
- Middle-Eastern style chicken fillets with cucumber and coriander
- Spiced kumera and pea samosas with a mint yoghurt

canapés menu 2

- Smoked salmon mille feuille with avocado salsa
- Peking duck and glass noodle rolls
- Artichoke hommus with semi-dried tomato on toasted bruschetta
- Blue-eyed cod with fennel, tomato and basil in miniature tartlets
- Chicken, persian fetta with preserved lemon pastries
- Wild mushroom ragout tartlets
- Pepperoni and tomato calzone
- Potato scones with grilled prosciutto and dill cream
- Rare beef fillet en brochette with horseradish cream

additional options

- Baskets of sesame chicken fillets on soba noodles
- Tempura fish fillets with shoe string potatoes
- Fingers of roasted zucchini, red peppers and chilli tomato relish
- Baskets of salt and pepper squid
- Baskets of hokkien noodles with asian vegetables
- Savoury chicken, avocado and pancetta fingers

dessert canapés

- Pear and apricot galettes with double cream
- Mini apple turnovers
- Strawberry and pistachio meringue
- Mini chocolate brownies with king island cream
- Lemon curd tarts

danish farm

fresh ideas for meetings and seminars



canapés

- Smoked salmon mille feuille with avocado salsa
- Savoury chicken, avocado and pancetta fingers
- Wild mushroom ragout tartlets
- Squares of nundle smoked fresh water trout with boursin and cucumber
- Blue cheese and caramelised onion tartlets
- Fingers of roasted zucchini and artichoke with red peppers and a chilli tomato relish
- Smoked ham crêpes with tarragon and mustard cream
- Danish Frikadella meat balls with a sweet mustard dip