

Homemade Canapés for Christmas 2011 – available from 15th November to 23rd December

We would suggest a selection of Canapés, allowing some hot and some cold -

Smoked Salmon Blinis with Cream Cheese and Dill
Honey & Ginger Prawn Tartlets
Crispy Duck Pancakes with Hoi Sin Dip
Mini Yorkshires with Rare Roast Beef & Horseradish Cream
Mini Toads in the Hole with English mustard
Smoked Salmon Brochettes
Stilton and Port jelly on wholemeal crouton
Filo Tarts with roast turkey and cranberry
Bruschetta with various toppings
Cocktail Blinis w cream cheese and fresh herbs, smoked salmon, Parma ham

Hot Mint Pea Soup w pancetta (served in shot glass)
Hot Chestnut and Bacon Soup (served in shot glass)
Hot Butternut Squash Soup (served in shot glass)

Mini Christmas cake in fondant icing
Hazelnut Meringue w butter cream
Cocktail Mince Pies
Cocktail Baklavas

Canapés in italics are served hot

We would also include tiny bowls of home roasted nuts with fresh spices served separately

Along with homemade 'straws' (biscotti, garlic flat bread sticks, cheese) and dips like Satay, Nuóc Cham, Aioli,

Prices from:

Minimum 15 Guests: 6 Varieties (one of each per guest) - @ £8.95 per head; 8 Varieties @ £9.95 per head.
Minimum 25 Guests: 6 Varieties (one of each per guest) - @ £8.45 per head; 8 Varieties @ £9.45 per head.
Minimum 50 Guests: 6 Varieties (one of each per guest) - @ £7.95 per head; 8 Varieties @ £8.95 per head.

OR you tell us what you would like...!

Please call on (01737) 842411

or email taste@SurreyGourmet.com