Canapes

CANAPES - SUBSTANTIAL

Japanese Salmon Chirashi Salad

Lamb Kofta with Traditional Garlic Sauce, Heirloom Tomato Tabbouli

Organic Honey Chicken with black sesame & fried rice (gf | df)

Sliders: Southern-style Chicken, Wagyu Beef with American cheese or Halloumi & Organic Avocado

Fillings Southern Fried Chicken · American Cheeseburger · Halloumi & Avocado

Soft Shell Pork Taco, Acidic Reb Cabbage Slaw

Vietnamese Hokkien Noodle & Roasted Vegetable Salad (df | v)

CANAPES - SAVOURY

Beef Tartare, Toasted Brioche, Chives & Parmigiana Reggiano

Chicken & Prawn Steamed Dumpling with coriander & lime dressing (gf | df)

Crystal Bay Tempura Tiger Prawns, Ecumenic organic maple syrup & roasted black sesame (gf | df)

Bluefin Tuna, Chilli, Avocado Puree, Paprika & Sesame Tapioca Cracker (gf | df)

Four-hour Braised Lamb Shoulder with acidic sour cream & avocado on a savoury blini

Mexican Beef Empanada with Chipotle Sour Cream

Mexican Spiced Flame-Grilled Prawns with Pico de Gallo (gf)

Moroccan Spiced Beef arancini with mozzarella & napolitana

Pan- Seared Japanese Scallops, Cauliflower & Finger lime Hollandaise (gf)

Ras El hanout Lamb Back Strap skewers with labneh & zhoug sauce (gf)

Roasted Chat Potato, Kalamata Olive & Meredith Goats Cheese Tapenade, Pickled Dutch Carrot (gf | v)

Spiced Vegetable Pakora with Raita, Pomegranate & Mint Salsa (gf | v)

Traditional Thai satay chicken skewers (gf | df)

CANAPES - DESSERT

Biscoff Mousse, Honeycomb & Seasonal Berries

Michael's famous Hazelnut Tiramisu

Raspberry & White Chocolate Blondie, Lemon Curd, Cream Cheese

Sticky Date Pudding, Warm Butterscotch Sauce