



International Small Plates Selection Menu

We invite you to choose five dishes from the following

Meat Based Canapés

Welsh Lamb fillet on Rosemary Skewers

Mint sauce

Woodpigeon Tartlet

Crab Apple Jelly

Haggis Bonbons

Balmoral Mayonnaise

Rare Roast Beef and Horseradish

in Tiny Yorkshire Puddings

Marinated Duck Breast

with Grapes and Balsamic

Fish Based Canapés

Asparagus Spears

Wrapped in Smoked Salmon

Mini Dorset Crab Cakes

Devilled Tomato Salsa

Ballotine of Hake

Orange and Celandine Salsa

Morecombe Bay Shrimps

on Melba Toast

Mackerel Tartare

with Watercress and Ginger



Party
Ingredients
Event
Catering

Vegetable Based Canapés

Basil Scented Courgette Ribbons

Feta and Sun Blushed Tomatoes

Cup Mushrooms

with Fine Herb Mousseline

Asparagus Hollandaise Choux Puffs

Goats Cheese Pannacotta

Pea Purée and Pea Tendrils

Stuffed New Potatoes

Swede, Caraway and Honey

Great British Roast Beef

Rare Roast Fillet of Hereford Beef

Carved by uniformed chefs into brioche buns

Hazelnut and Chick Pea Terrine

Carved by uniformed chefs into brioche buns

Salad of Baby Leaves and Herbs

Heritage Tomato Salsa

Sauce Béarnaise

Horseradish Cream

Coastal Waters Fish Specialities (with Vegetarian Alternatives)

Dorset Crab Cakes

Saffron Crème Fraîche



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Billingsgate Haddock and Spinach Pie

Cheesy Mustard Potato

Anglesey Seabass

Rock Samphire and Tarragon Béarnaise

Caramelised Leek and Caerphilly Tartlet

Chive Crème Fraiche

The Gardens of England Salad Selection

Asparagus with Laverstoke Mozzarella and Basil

Lentil and Roasted Vegetable Salad

With Thyme Dressing

Watercress and Rocket Salad

Blood Orange and Croutons

Saffron Rice Salad

Toasted Almonds, Peas and Pomegranate

Marinated Wild Mushrooms

With Redcurrants and Endive

Miniature Desserts

We invite you to choose four items from the following

Mini Treacle Tartlets

Lemon Crème Fraîche

Raspberry and Tarragon Meringues

Filled with Drambuie Syllabub

Mango and Kiwi Skewers

Lime and Ginger

Mini Eton Mess

Party Ingredients
34 Mastmaker Court
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Party
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Catering

Shots of Rhubarb Fool

Double Chocolate Mousse

Lemon and Almond Tartlets

Mini Banoffee Pies

English Strawberries and Cream

Passion Fruit Cheesecakes

Rhubarb and Orange Profiteroles

Chocolate and Grand Marnier Truffle Cake