



OLD AMERSHAM HOTELS

CANAPES & DRINKS



CHOOSE TWELVE:

Salmon & Beetroot Gravlax with Citrus Dill Cream, Caper Onion Salsa on Potato Fondant
Tuna Tartare with Chilli Lime Glaze & Passion Fruit Caviar in Vegetable Cups
Fajita King Prawn Avocado & Citrus Pickled Cucumber Boat
Poached Sea Bass & Sun-Dried Tomato Pate with Olive Tapenade in Vegetable Cups
Smoked Green Mussels with Crispy Onion & Parmesan Crumble, Spinach Glaze
Chicken Liver Rumaki With Maple Tamari Sauce & Spring Onion on Grilled Toast
Chorizo Pate served on Toast with Black Sesame & Pea Shoots
Pear & Gorgonzola Crostini with Crispy Parma Ham
Grilled Duck Breast served with a Blood Orange Glaze on Green Pesto Toast
Roast Beef & Blue Cream Cheese Tartlet served with Honey Walnuts
Duck Orange Pate with Pistachio Crumble on Garlic Toast & Microgreens
Red Pesto Hummus & Coriander on Butternut Squash Fondant (v)
Cherry Tomato & Mozzarella Caprese in Vegetable Cups (v)
Stuffed Portobello Mushroom with Wild Mushrooms & Saffron Mascarpone (v)
Grilled Vegetable Sate & Aubergine Caviar on Crispy Pak Choi (v)
Feta Cheese Bowls with Black Sesame in a Courgette Boat & Chilli Jam (v)
Pear & Mango Tartare with Avocado Cream in Vegetable Cups (v)

Vegan options available

LARGER OPTIONS (counts as 2 canapés choices):

Mini Burgers
Mini Fish & Chip Cones



Party package £60 per person | £20 deposit per person | Minimum of 55 guests
10% service charge will be added to your final bill

Choice of 3 drinks per person | Choose from: glass of fizz, mulled wine, house wine, bottle beer
or winter Pimms

Canapés served throughout the evening | Choose 12 canapés



Includes: tea, coffee & mince pies
Final numbers, dietaries and choices to be sent two weeks before the event

events@oldamershamhotels.com
30, High Street, Old Amersham