

Cornish Delicacies for Tregulland & Co

Canapés

SAVOURY

Blinis with caviar and smoked salmon or egg & crème fraiche

Prawns in filo pastry with sweet chilli dip (served warm)

Blinis with onion marmalade & Cornish Blue cheese **Vegetarian**

Smoked salmon & cream cheese roulades **Gluten free**

Carrot & coriander falafels (served warm) with yoghurt dip **Vegetarian/Vegan** with tahini dip. **Gluten free**

Devils on horseback (served warm) **Gluten free**

Quails' eggs with assorted flavoured salt **Vegetarian. Gluten free**

Chicken liver paté with quince cheese

Pink beef fillet, horseradish & rocket on toasted rye

Green beans in pancetta (can be wrapped in aubergines for **vegan**) **Gluten free**

Tomato, mozzarella & basil bites vegetarian. **Gluten free**

Feta with coriander in filo pastry **Vegetarian**

Sticky honey and mustard sausages (served warm)

Crab in lime mayo on chicory **Gluten free**

Pancetta wrapped around sun-blush tomatoes & gruyere **Gluten free**

Prawn cocktail on baby gem lettuce **Gluten free**

Baby tempura vegetables with soy dip (served warm) **Vegan**

Prices include waiting staff to serve the canapés;

£7.90 for 4 per person (1/2 to 1 hour)

£14.50 for 8 per person (1 - 2 hours)

Please note that final prices depend on party size, final menu requirements and location.
Please let us know if you have a particular request or any dietary requirements or allergies.