



CLEAN SLATE

**Clean Slate Catering**  
**Christmas Canapé List 2015**

All canapés are served chilled or at room temperature unless marked with a \* and therefore require an oven. For a 2 -3 hour event we recommend 8-12 pieces per person. Canapés are charged at £1.65 per piece.

***Chicken***

Lime Marinated Chicken Skewers with Avocado Cream Dip

Parmesan Chicken Goujons with Tomato & Garlic Dipping Sauce\*

Thai Char-grilled Chicken Skewers with Roasted Peanut Dipping Sauce\*

Bang Bang Chicken in Filo Tartlets

***Turkey***

Bite Size Turkey Crostini topped with Cranberry Sauce\*

***Duck***

Smoked Duck with Red Cabbage & Granny Smith Apple

Goats Cheese & Smoked Duck Feuilletes\*



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***Beef***

Mini Yorkshire Puddings with Roast Beef & Horseradish Cream\*

Rare Beef with Truffled Aioli & Pecorino Toasts

Hereford Sirloin with Sea Salt & Horseradish Crème Fraiche

Beef Wellington with Mushroom Duxelle\*

***Lamb***

Cumin Scented Kofte Brochettes with Minted Infused Yoghurt\*

***Pork***

Quails Eggs & Crispy Bacon with Mustard Hollandaise served in Filo Tartlets

Cumberland Sausages with Honey, Mustard and Sesame Seed Glaze\*

Blinis with Serrano Ham, Mascarpone & Figs

Creamy Pesto with Prosciutto Grissini

Ham & Stemmed Ginger Thins

***Salmon***

Scottish Smoked Salmon Blinis with Sour Cream & Lumpfish Caviar

Beetroot Cured Salmon & Cucumber Twists

Scottish Smoked Salmon & Lemon Zest Crème Fraiche on Pumpnickel

Smoked Salmon on Rye with Cream Cheese & Cucumber

Smoked Salmon Crostini with Horseradish



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***Prawns***

Thai Tiger Prawn Skewers with Sweet Chilli Mayonnaise

Filo Tartlets with Spicy Coriander Prawns

Prawn & Wasabi Crostini

***Mackerel***

Smoked Mackerel Pate on a bed of Rocket Crostini

***Vegetarian***

Parmesan & Black Olive Shortbreads with Parsley Pesto & Goat's Cheese

Pesto Bocconcini with Cherry Tomato & Basil Skewers

Thai Mango, Chilli & Lime Cups

Mature Cheddar Homity Pies\*

Cheesy Leek in Buttery Filo Tartlets\*

Balsamic Tomato & Pesto Puffs\*

Beetroot & Goats Cheese Parmesan & Poppy Seed Shortbread

Port & Stilton Toasts\*

Roquefort & Cranberry Endives

Wild Mushroom Tartlets\*

Roasted Parsnips with Maple Mustard Dressing\*

Parmesan Shortbread with Sun-blushed Tomatoes, Basil & Mozzarella

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[milly@cleanslatecatering.co.uk](mailto:milly@cleanslatecatering.co.uk)

07900 693 428

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Leek & Gruyere Cheese Tartlets\*

Beetroot, Goat's Cheese & Papaya Chutney Tartlets\*

Garlic Crostini with Goats Cheese & Red Onion Chutney\*

Blueberry & Stilton Blinis

## ***Sweet Canapés***

Chocolate Cups with Mango & Mascarpone Cream

Winter Berry Tartlets

Chocolate Brownies topped with Vanilla Cream & Candied Orange

Blueberry & Almond Frangipani Tarts with Candied Lemon

Classic Carrot Cake with Orange Zest Frosting

Roasted Winter Rhubarb on a Ginger Short Bread & Rhubarb Crème

Chocolate & Ginger Brownies



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