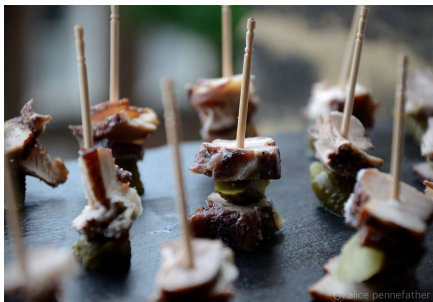


# Rose Kentish Kitchen



# Bespoke event catering, private dining, cakes & treats

## Private Canapé reception

### Description

- A delicious, seasonal and ethically sourced menu provided for your event.
- Guests will arrive to be greeted by a selection of tasty canapés.
- Prices will vary according to the number of guests and the length of reception.
- Please contact me for more information on prices and menus tailored to suit your exact requirements.
- Full vegetarian menus are also available.

## Canapé Options

### Cold

#### Meaty

*Chicken liver pate with  
loganberry jelly (pictured)*

*yellow nectarine, mozzarella  
and parma ham skewers with  
rosemary oil (pictured)*

*Chicken, thyme and parma ham  
skewers*

*Rillons of pork belly with  
cornichons (pictured)*

*Asparagus wrapped in Parma  
ham (seasonal)*

#### Vegetarian

*Miniature tomato bruschetta*

*Parmesan & herb shortbread with  
goat's cheese and spiced apricot jam*

*Marinated pepper and feta  
croustades*

*Tomato & mozzarella skewers with a  
basil dressing*

*Savoury herb scones with brie and  
mango chutney*

*Fig & blue cheese crostini (seasonal)*

*Pear & pecorino skewers with honey*

#### Fish

*Smoked salmon & dill cream  
croustades*

*Char-grilled king prawns in lime  
and sweet chilli sauce*

*Smoked mackerel pate with beetroot  
and orange on seedy crackers  
(pictured)*

*Soy marinated smoked mussels*

*Crayfish tail, prawn, sweet chilli &  
avocado filo cups*

*Smoked salmon & dill cream  
croustades*

*Thai summer rolls with a Satay  
dipping sauce (prawn or vegetable)*

## Hot

*Chicken tikka Masala skewers  
with a minty dipping sauce*

*Mini Saltimbocca*

*Serrano ham, prunes & goat's  
cheese parcels*

*Yorkshire puddings with rare  
roast beef & horseradish cream*

*Marrinated lamb skewers with  
mint dip*

*Cocktail sausages with honey  
& mustard*

*Miniature cheese burgers with  
tomato relish*

*Mint roasted beetroot with  
horseradish dip*

*Spinach, quails egg & holandaise  
tarte florentines*

*Wild mushrooms on toasted brioche*

*Cherry tomato tarte tatin with chive  
cream cheese*

*Red pesto and parmesan palmiers  
(pictured)(warm)*

*Filo salmon parcels*

*Spiced salmon fish cakes with chilli  
aioli*

*Mini fish pie*

*Spiced akee patties*

*Seared tuna skewers with wasabi  
dip*

*Smoked haddock tartlets*

