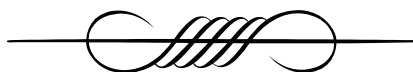


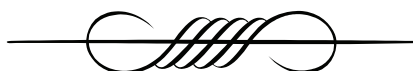
Royal Wedding Canapés Menu

£45.00 per person (50 guests minimum)

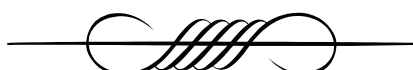


Selection of Canapés as served at the wedding of HRH Prince William and Kate Middleton

Cornish crab salad on lemon blini, Pressed duck terrine with fruit chutney, Roulade of goats' cheese with caramelised walnuts, Assortment of palimiers and cheese straws, Scottish smoked salmon rose on beetroot blini, Miniature watercress and asparagus tart, Poached asparagus spears with hollandaise sauce dipping, Quails' eggs with celery salt, Scottish langoustine with lemon mayonnaise, Pressed confit of pork belly with crayfish & crackling, Wild mushroom and celeriac chausson, Bubble and squeak with confit of lamb, Grain mustard and honey-glazed chipolatas, Smoked haddock fishcake with pea guacamole, Miniature Yorkshire pudding with roast fillet of beef and horseradish mousse



Cateau opera, Blood orange pate de fruit, Raspberry financier, Rhubarb crème brûlée, Passion fruit praline, White chocolate ganache truffle, Milk chocolate praline with nuts, Dark chocolate ganache truffle



Champagne Joseph Perrier Cuvée Royale
Selection of other drinks

Coghlan's Caterers

Unit 5b broom Business Park, Bridge Way, Sheepbridge, Chesterfield, S41 9QG

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