

## Alternative Canapé Selection

### Tartlets filled with:

Lancashire blue cheese with pear and pecan nuts

Prawns with lemon, ginger and lime dressing

Chicken tikka with a yoghurt and mint dressing

BBQ pulled leg of pork

### Mini Skewers of:

Blackened chicken fillet

Chicken fillet with dry cured ham and black pudding

Gourmet mini sausages glazed with sweet chilli and toasted sesame seeds

Polish kabanos with olives

Cherry tomato, mozzarella and fresh basil

Poached salmon fillet with dill and lime

Black forest ham and melon ball

Teriyaki chicken

King prawn with lime and ginger

### En croute:

Morecambe Bay potted shrimp on rye bread

Duck confit with plum and spring onion on walnut croute

Dolcelatte with fig chutney and grape on triangle toast.

### Bite Size Sandwiches:

Cheshire cheese and caramelised onion chutney on walnut bread

Locally reared beef with horseradish relish, red onion and rocket club sandwich

Rye bread filled with prawns, bound in a zesty spring onion and lime dressing

Ciabatta with fresh mozzarella, sun blushed tomatoes and pesto relish

### Crostini topped with:

Tasty Lancashire cheese & caramelised onion relish

Sliced sundried tomatoes on bed of tapenade with capers

Delamere goats cheese topped with apple and chilli relish

Creamy feta and pesto, Parma ham and parmesan shavings

Blinis topped with:

Rose of smoked salmon with rocket and crème fraiche

Homemade chicken liver parfait with smoked bacon and orange zest

Morecambe bay potted shrimp

Filo baskets filled with:

Spinach, goats cheese, roast peppers and pine nuts

Dressed crab meat with fresh ginger lemon and spring onion, garnished with crayfish tails

Desserts

Apple tansy mini tartlets

Lemon scones topped with locally produced strawberry and vanilla jam with clotted cream

Fresh berry mini tartlets with crème patisserie

Mini Eccles cakes

Mini Manchester tarts

Chocolate brownie slice topped with Belgian white chocolate

Chocolate dipped strawberry

Fresh fruit brochettes

*Cost per head £8.00 based on selection of five items*

*Cost per head £10.00 based on selection of seven items*

Afternoon Tea Menu

Mini quiches

Mini cheese scones topped with slivers of ham with mustard relish

Mini cheese scones topped with Lancashire & tomato chutney

Selection of dainty sandwiches of smoked salmon, cream cheese & cucumber on rye bread, free range egg and watercress club, honey roasted ham with apple cider mustard on wholemeal bread.

Assorted mini cakes including mini scones with jam and Devonshire clotted cream, éclairs, mille feuille, fruit tartlets, carrot cake, mini Eccles cakes, Manchester tarts

*Cost per head of £10.00 based on selection of mini scone, three sandwiches and two mini cakes per person.*