

WILL KEITH  
Freelance Chef

**Sample Canapes**

Chorizo and Gruyere Croquettes  
Beef Fillet Cubes with Béarnaise Sauce\*  
Seared Foie Gras with Onion Jam  
Mini Beef Wellington \*  
Pheasant or Chicken Goujons with Garlic and Herb Aioli  
Turkey Polti with Beetroot Mayo  
Devils on Horseback  
Foie Gras Filo Bon-bons\*  
Mini Toads in the Hole  
Bullshot shots (*A warm beef and tomato spiced consommé*)

Crab and Beetroot Blinis with Caviar \*  
Scallop and Chorizo Croustades with avocado aioli \*  
Salmon and Dill Rillettes on Melba Squares  
Smoked Haddock Choux Puffs  
Citrus Cured Sea Bass  
Seared Tuna with anchovies, shallots and olives\*  
Smoked Salmon Blinis with Horseradish Cream  
Crispy Queen Scallops\*  
Tempura King Prawns  
Melba Toasts with Fresh Anchovy and Caviar

Wild Mushroom Profiteroles  
Ricotta and Mint Courgettes Roll Ups  
Hot Quails Egg Croustades  
Fat chips with Aioli  
Red pepper Bon-bons  
Cheese Straws  
Stuffed Courgette with Crispy Onion

All menus can be adapted for allergies – Please contact us for further details

\* = *Supplement Cost*