



reLISH

CANAPÉS & BOWL FOOD  
MENU

2020

chat with our team today  
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# CANAPÉS

## COLD

Smoked salmon, blinis, chive crème fraiche  
Goats cheese & pine-nut parfait beetroot cone, pickled pear  
Smoked salmon mousse, seaweed cone  
Chicken liver pate, brioche croute, caramelized onion  
Parma ham & roasted fig skewer  
Cherry tomatoes, bocconcini & pesto skewers  
Crayfish tartlet, lemon & tarragon mayonnaise  
Shredded duck salad spoon, plum sauce  
Chicken Caesar salad spoon  
Red onion and tomato bruschetta (V)  
Broccoli cous cous spoon, pine nuts, sundried tomato (V)  
Courgetti, lime, garlic, basil dressing (V)

## HOT

Mini sausage & mash  
Chilli and lime marinated tiger prawns  
Mini fish & mushy pea rosti  
Mini chicken satay skewers  
Chicken tikka naan, mint yogurt  
Teriyaki beef skewers  
Filo wrapped prawns with sweet chilli dip  
Tomato and mozzarella arancini (V)  
Crispy vegetable parcels with soya dip (V)

## VEGAN HOT

Red wine ragout spoon (VE)  
Curried Cauliflower fritter mango chutney (VE)  
Mediterranean vegetable skewer, basil oil (VE)  
Beetroot bhaji mint yogurt (VE)  
Grilled vegetable tart (VE)  
Mushroom, tarragon arancini (VE)

4 canapés £6.75 per person + VAT

6 canapés £9.50 per person + VAT

*\*prices shown do not include a chef, food service staff or additional catering equipment*





## BOWL FOOD

### MEAT

Chilli con carne  
Kentish sausage & mash  
Catalan chicken stew  
Thai green chicken curry, coconut & coriander rice  
Seafood paella  
Braised beef in Kentish ale & mash  
Morroccan lamb with cous cous  
Chicken korma & basmati rice

### VEGETARIAN

Three bean chilli  
Mushroom stroganoff, wild rice  
New potatoes, blue cheese veloute, walnuts  
Roast asparagus with Asian dressing  
Vegetable tikka masala  
Stir fry vegetables, noodles  
Truffle mac & cheese  
Penne pasta arrabiata  
Potato gnocchi, peas, borad beans, mint & ricotta

### FISH

Prawn & crayfish linguine, pesto  
Tuna niçoise  
Thai prawn curry & jasmine rice  
Smoke haddock fishcakes, pea puree  
Prawn salad  
Red mullet with Cornish fish soup

### VEGAN

New York salad served in gem lettuce  
Sweet potato falafel with mint yoghurt  
Grilled Mediterranean vegetables with pesto  
Red onion and rosemary sausages with swede mash  
Beetroot houmous with pitta dipping sticks

### DESSERT

Eton mess with toasted oats  
Summer trifle  
Banoffee pie  
Apple & toffee brioche pudding, cream  
Panna cotta, raspberries

*Bowl food prices on request*

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