



Sara Event Catering

Royal Wedding Canapés

Canapé samples

Cornish Crab Salad on Lemon Blini
Pressed Duck Terrine with Fruit Chutney
Roulade of Goats Cheese with Caramelised Walnuts
Assortment of Palmiers and Cheese Straws
Scottish Smoked Salmon Rose on Beetroot Blini
Miniature Watercress and Asparagus Tart
Poached Asparagus spears with Hollandaise Sauce for Dipping
Quails Eggs with Celery Salt
Scottish Langoustines with Lemon Mayonnaise
Wild Mushroom and Celeriac Chausson
Bubble and Squeak with Confit Shoulder 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