



SCOUT

HUNTER

SPECIAL EVENTS CATERERS

CRAFTED COCKTAIL CANAPÉS

SMOKED SALMON & CRÈME FRAÎCHE CHIVE CRÊPES

MERLOT, CARAMELISED ONION
& GOAT CHEESE TARTLET

WILD MUSHROOM DUXELLE,
QUAIL EGG & PARMA HAM TARTLET

SMOKED SALMON MOUSSE ON A CHAMPAGNE BLINI
WITH SAFFRON PEARLS

MINI STILTON SOUFFLÉ
WITH QUINCE PASTE

SERRANO HAM CROQUETTE
WITH FRENCH MUSTARD AIOLI

PUMPKIN TORTELLINI
WITH A CRISP SAGE-BUTTER CRUMB

MEDITERRANEAN VEGETABLE TARTLET
WITH CREAMED GOAT CHEESE

COURGETTE ROLL
WITH MINT, CHILLI & FETA

MINI RARE BEEF YORKSHIRE PUDDINGS
WITH RED ONION JAM & HORSERADISH CREAM

MINI LAMB WELLINGTONS
WITH HERBED TOMATO CHUTNEY

COD FISH GOUJONS
WITH DILL & CAPER MAYO



CRAFTED COCKTAIL CANAPÉS

YAKITORI OF PORK BELLY WITH PLUM SAUCE GLAZE

JAPANESE CHICKEN LOLLIPOP SAND CRAB CIGARS
WITH WASABI AIOLI

STEAMED PORK & PRAWN WONTONS
WITH SOY CHILLI SAUCE

BAKED DIM SUM
WITH MASTER STOCK SHAOXING REDUCTION

THAI FISH CAKES WITH PRAWN CRACKER
& SWEET CHILLI

TANDOORI BUTTER CHICKEN NESTS
WITH PAPADUM & RAITA

SHOTS OF CREAMY SWEETCORN CHOWDER,
PAIRED WITH SPICED POPCORN CHICKEN

PULLED PORK & BLACK BEAN MINI BURRITOS