

NAOMI'S KITCHEN



CANAPES MENU



## CANAPE COLLECTION

### Served hot

Mini gourmet hamburgers with NK's homemade spiced apple and tomato relish with gherkin & sun-blached tomato

Lebanese lamb koftas with cucumber and mint raita <sup>(gf)</sup>

Free range chicken on bamboo skewers marinated in lemon, thyme and rosemary, served with a rustic aioli dip

Mini Korean-style pulled pork sliders with Asian slaw

Gourmet cocktail sausages with honey and wholegrain mustard glaze served in a hollowed-out loaf of bread

Fiery tandoori chicken with superfood seed sprinkle and cooling yoghurt dip<sup>(gf)</sup>

Bitesize fish cakes with a Thai dipping sauce

Oriental duck spring rolls with hoisin

### Served cold

Teeny Yorkshire puds with rare fillet of beef, horseradish cream and pea shoots

Black pudding with roasted beetroot, homemade apple puree and Cashel Blue on toasted sourdough

Mini tartlets with poached pear, Cashel Blue, spinach and toasted pecans <sup>(v)</sup>

Crostini with Brie de Meaux and caramelised red onion <sup>(v)</sup>

Irish salmon pâté on homemade Guinness rounds with pea shoots

Goat's cheese frittata with zucchini, homemade sun-dried tomato pesto and micro basil <sup>(v, gf)</sup>

Bruschetta with Parma ham, sun-blached tomatoes and Parmesan shaving

Traditional Irish bacon and cabbage tartlets

Sweet potato & cumin-scented crème fraiche en croute with goat's cheese sprinkle and jewelled pomegranate arils <sup>(v)</sup>

Frittata with west Cork chorizo and Gubbeen



Chicken, chargrilled asparagus and Brie de Meaux en croute

Beetroot and walnut hummus on toasted sourdough with superfood seed  
sprinkle (vegan)

Spinach, walnut and sun-dried tomato pâté on toasted sourdough (vegan)

Beetroot falafel with harissa scented yoghurt (v)

Smoked salmon blinis with crème fraiche, caviar and micro dill

Selection of NK's sushi with pickled ginger, soy and wasabi

### Dessert

Mini Belgian chocolate bombs with sweetened cream, fresh blueberries and  
borage flower

Mini lemon tartlets with fresh raspberries and baby violas

Mini Valrhona chocolate tartlets with berries

Armagh Bramley apple sponge cake with cinnamon-scented cream and  
caramelised apple crisp

Teeny jaffa tartlets with Valrhona chocolate and edible flowers

Teeny meringues with rose petals and pistachios