



# SAM POLLARD

CATERING

## Sample Canapés Menu

### Savoury

Peach crostini with goat cheese, rocket and balsamic glaze

Shots of chilled gazpacho with avocado and cucumber salsa

Filo pastry cups with slow roasted, balsamic tomato, pesto and mozzarella

Blue corn tostada with tuna ceviche, avocado and lime crema

Whisky cured salmon on spelt blinis with horseradish crème fraîche and keta caviar

Duck pancakes with shredded spring onion and cucumber

Rare roast beef skewers with salsa verde

### Sweet

Cups of espresso panacotta with a cardamon shortbread thin

Mini meringue flowers with Chantilly cream, summer berries and toasted almonds

Shots of salted caramel chocolate mousse with pistachio praline

Skewers of seasonal fruit with a lime sherbet dip

Mini waffle cones of homemade mango or blackberry sorbets

Mini tarte au citron