



NORTH EAST'S PREMIER BUSINESS, EVENTS & HOTEL SOLUTION



SELECTION OF CANAPÉS

£3.95 FOR 3 ITEMS

£5.95 FOR 5 ITEMS

£7.95 FOR 7 ITEMS

£9.95 FOR 10 ITEMS

NIBBLE TRAY

Cheese straws, spicy nuts, olives and dips

FISH & SHELLFISH

Butterfly breaded king prawns with sweet chilli

Breaded butterfly prawns with dipping sauce

Mini fishcakes

Beer battered gurnard goujons – tartar sauce

Gravalax with whisky & mustard on mini Scottish oatcakes

Oak smoked salmon & cream cheese crostini

Hot & spicy prawns with chilli mayonnaise

Teriyaki salmon skewers

Salmon & parsley filo parcels

Filo wrapped king prawns with dipping sauce

Smoked salmon & cream cheese bagels

Roast pepper & prawn barquette

Tiger prawns on lemon & dill cream cheese tartlets

Cream cheese puffs with smoked salmon

Mini Thai fish cakes – dipping sauce

MEAT

Ham hock terrine on toasted baguette crostini

Rare Asian beef & remoulade on rye

Seared beef with horseradish

Smooth duck pate with Northumbrian chutney

Mini Yorkshire puddings – beef & horseradish

Mini Yorkshire puddings – pork & apple

Mini Yorkshire puddings – turkey & cranberry

Mini Yorkshire puddings with red onion confit and glazed sausages

Mini cheeseburger crostini

Smoked chicken & avocado on linseed bread

Teriyaki chicken & sesame seed skewer

Mediterranean vegetable with Italian bacon tart

Butternut squash & spicy chorizo skewers

Teriyaki beef with sesame seeds

Cocktail cottage pie with mature cheddar

Honey and mint glazed sausages

Sticky belly pork & sesame skewers

Gochujang chicken skewers

Please be aware that certain dishes on the menu may contain, or be prepared in the vicinity of one of the 14 food Allergens in accordance with the food information regulation 1169/2011. Please advise us if you have and allergy/intolerance. Should you require any further information on the allergens as we hold allergen data on the ingredients in each of our dishes. The majority of products used in this establishment are of British origin. Please ask should you require assistance.



SELECTION OF CANAPÉS CONTINUED

VEGETARIAN

Toasted baguette bites with creamed cheese and roasted mediterranean vegetables
Crostini with truffled wild mushrooms
Spanish tortilla with blue cheese
Spicy carrot & coriander shot
Potato & lemongrass vichyssoise with coriander oil
Mini vegetable samosas with asian dip
Mini herb scones with cream cheese & tomato chutney
Olive, oregano & mozzarella bruschetta
Mini vegetable spring rolls & soy dip
Cranberry scone topped with mascarpone cheese – marinated cranberries
Glazed goat's cheese with olive oil crouton
Beetroot dill & goat's cheese cups

SOMETHING SWEET

Toffee nut tartlets
Garibaldi fingers
Mini lemon tarts
Chocolate caramel tarts
Mini fruit cheesecakes
Chocolate & espresso pots
Mini lemon meringues
Millionaire tarts
Flavoured french macaroons
Mini banoffee tartlets
Mini doughnuts - warm chocolate sauce

**To book your conference or event please call
0871 911 1555 or email conf&banq@safc.com**

Further information is available at safc.com