

SEARCYS 1847

Canapés and Cocktail Bites

Our canapés are creatively presented to your guests on an eclectic, imaginative range of service ware.

Hot Meat

Locally smoked chicken and basil risotto cakes

West Country beef and wholegrain mustard sausages with crème fraiche dip

Somerset pork fillet with crisp sage and Cox's apple fool

Local fillet of beef skewers with a Roquefort or horseradish and dill dip

Mini shepherds pie with a local mint drizzle

Hot Fish

Mini Cornish crab and spring onion cakes with chili saffron mayonnaise

Organic salmon goujons with mushy peas and capers

Cornish smoked haddock tart with oven dried English tomato

Chilli marinated scallops with coriander and lemongrass

Tiger prawns wrapped in local cured bacon with aioli

Hot Vegetarian

Chinese vegetable spring roll with soy dipping sauce

Hot Bath soft cheese tartlet with sweet red onion

Wild mushroom and spinach risotto cakes with walnut pesto dip

Oven dried tomato tatin with caper berry salsa

Smoked Applewood rarebit

Cold Meat

Smoked duck with coriander cream and caper and red onion salsa

Peppered West County beef with a tarragon and garlic croûte

Wiltshire lamb fillet on rosemary loaf with pea purée and mint jelly

West Country pork liver paté with fig chutney

Devonshire chicken skewers with seared red pepper coulis

Cold Fish

Wing of St Mawes smoked salmon and cream cheese blini

Wild River Fowey mussels with saffron mayonnaise

Pecorino scone with Cornish hot smoked mackerel and lemon cream

Bath baked bagel crisps with Gravavlax and mustard dill pickle

Seared tuna with sesame and soy sauce

Cold Vegetarian

Avocado and fennel seed drop scones with balsamic onion crème fraîche

Compton Basset blue cheese mousse with claret poached pear

Asparagus and shallot tart with lemon and Somerset butter sauce

Chili and sweetcorn blinis with mascarpone and mango salsa

Seared peppers and aubergine skewers with mozzarella and basil drizzle

Cold Dessert Canapes

Strawberry and vanilla shortbread

Chocolate shots with clotted cream

Mini bread and butter puddings

Caramelized pineapple skewers with honey mascarpone

Blueberry brûlée shot

Toffee and banana tart

All canapés items @ £1.70 per item

Pre dinner we recommend a selection of 5-6 canapés

For a cocktail reception we recommend a minimum of 8 canapés

Cocktail Bites

Individually presented in stylish bowls for your guests to help themselves

Japanese wasabi mix

Roasted nuts

Sun dried tomato and feta stuffed olives with cheese filled bell peppers

Root vegetable crisps

Serves up to 20 guests @ £35.00



Roman Baths Reception

"Our guest were thrilled with the beauty, history and charm of the Roman Bath"

Wedding June 2007



Smoked salmon and
chive



Fois Gras parfait
with lime



Bell pepper
with goats cheese

All prices are excluding VAT