CCS Catering

Canapes

Quails Eggs dipped in Celery Salt

Lemon and Dill Blinis topped with Smoked Salmon

Cotherstone Cheese and Caramelised Red Onion Tartlet

Miniature Yorkshire Puddings filled with Rare Roast Beef and Horseradish

Honey and Mustard Miniature Sausages with a Creamy Herb Mash Dip

Basil and Garlic Marinated Mozzarella & Cherry Tomatoes Skewers

Filo Tartlets with Crispy Duck, Fine Spring Onions and Plum Sauce

Avocado, Red Onion and Coriander Salsa on Mini Poppadoms

Thai Fish Cakes with Sesame Seeds and a Thai Dipping Sauce

Smoked Chicken wrapped in Parma Ham with Sun Blushed Tomatoes

Leek and Oak Smoked Bacon Filo tartlets with Gruyere and Fresh Herbs

Crushed Pea and Stilton Crostini