

SIMON EKAS CATERING

SPRING SAMPLE CANAPE MENU

Tempura king prawns with chilli, coriander and plum dipping sauce

Chicken liver parfait on brioche with cornichons

Ash goat's cheese, speck, hazelnut and watercress

Teriyaki salmon with wasabi avocado and wakame

Moroccan spiced lamb tenderloin with mint yoghurt

Chinese style crispy quail with sweet soy dipping sauce

Goats curd on rye with beetroot and fig relish

Coriander crusted tuna in a filo tart with wasabi mayo

Lightly battered zucchini flowers with soy and mirin dipping sauce

Red duck curry with jasmine rice and coriander salad

SUMMER SIT DOWN DINNER SAMPLE MENU

Entrée

Confit king salmon, citrus creme fraiche, fennel and radish vinaigrette

Main Course and Side Dish

Beef fillet with paris mash, crispy pancetta and horseradish butter

Salad of green beans with quinoa, witlof and pear

Dessert

Caramelised apple tart with cinnamon and nutmeg ice cream