

Canapés

Cold

Miniature Skewers of Lincolnshire Sausage, Fresh Fig & Basil.
Santini Tomatoes stuffed with Rocket Soft Cheese, sprinkled with Parmesan.

Black Pepper Oatcakes with Asparagus Pate, Fresh Asparagus & Chives.
Walnut Biscuits topped with Somerset Brie, Blackberries & Lemon Thyme.

Bruscettini of Smoked Salmon, Dill Soft Cheese & Fresh Lemon.
Croustades of Duck Pate, Confit of Duck, Whitecurrants & Purple Sage Leaves.

Hot

Thai Spiced Tuna Skewers with a Mango, Chilli & Lime Dip.

Rosemary Jelly Glazed Strips of Chicken wrapped in Serrano Ham.

Crab Cakes with Bloody Mary Salsa & Crème Fraiche.

Roasted Red Pepper, Smoked Cheddar & Mozzarella Filo Goujons.

Portabellini Mushroom, Basil & Walnut Pesto Palmiers.

Miniature Caramelised Red Onion & Thyme Tart Tatins.

Corporate Light Lunch (Formal Dining also available)

A platter of Chunky Sandwiches with delicious gourmet fillings.
Locally produced Sausage Rolls & Pork Pie with Ploughman's Chutney.
A selection of salads, nibbles, crisps, fresh fruit & homemade cake.

Scrumptious Children's Party Food

A wide selection of savoury, healthy options balanced with a wicked array of sweet treats, themed to suit your party:

Crunchy Vegetable Crudités - Chicken Breast Skewers wrapped in Parma Ham
Delicious filling-packed Mini Sandwiches - Cocktail Sausage, Cheese, Cherry Tomato & Cucumber Caterpillars

Fruit Kebabs - Wiggly Worm Jellies - Millionaires Shortbread - Sweetie Necklaces-Fairy Cakes - Iced Gems - Marshmallows Wands - Beautiful Birthday Cakes

Scrumptious Summer Buffet

Roast Topside of Beef with a Dijon Mustard & Walnut Breadcrumb Crust. Served with Homemade Watercress Mayonnaise.

A Platter of Ham, Home-baked with Lavender Honey & Fresh Thyme.

Layered Terrine of Salmon Mousse, Gravlax, Poached & Smoked Salmon.
Garnished with Fresh Lime & Wild Rocket.

Salad of Plum, Beef & Cherry Tomatoes, Caramelised Red Onions, Fresh Oregano & Flat Leaf Parsley drizzled with a Balsamic Vinaigrette.

Vibrant Summer Vegetable Couscous with Rocket Pesto & Fresh Coriander.

Nicoise Salad of Fresh Tuna, French Beans, Cucumber, Red Onion, Tomatoes, New Potatoes, Egg & Fresh Summer Herbs drizzled with a Peppery Olive Oil & Lemon Dressing.

New Potatoe Salad with Smoked Bacon, Spring Onions & Chive Mayonnaise.

Smoked Chicken, Chicory, Celery, Granny Smith, Spring Onion,
Toasted Walnut & Flat Leaf Parsley Salad dressed in Organic Mayonnaise.

A simple Green Salad of Little Gem, Rocket, Lambs Leaf, Cucumber, Spring Onion, Celery, White Grapes & Cress.

A selection of home-baked Breads or Rolls.

Pipers Gourmet Crisps & Breadsticks with Salsa to dip.

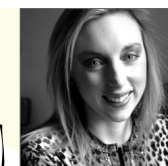
And for Dessert...

Dark Chocolate Mousse with Fresh Strawberries & Mini Chocolate Chip Muffins.

Tipsy Summer Pudding with Crème de Cassis.

"Just a small selection of the delicious foods and innovative menus Scrumptious has to offer. We look forward to bringing you a catering experience that you will love."

Manah Finney
proprietor



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