

THE NAGS BAR AND KITCHEN SAMPLE SHARING BOARDS



SAMPLE CANAPÉS

White Crab and spring onion bon bons with tarragon mayonnaise

Goats cheese and red onion marmalade cheesecake

Seared peppered venison with potato galette and english mustard

Hampshire sausages with honey, whiskey and toasted sesame seeds

Herb crusted tuna with pomegranate and pickled cucumber

Crispy Macaroni cheese and chorizo balls

Mini scotch eggs with piccalilli

Truffle polenta chips

Charred beef fillet with wasabi mayo

Chicken liver choux buns

Salt and pepper squid cones

Prawn cocktail glasses

Pan seared scallop with garden pea risotto

Beef and horseradish croquettes

Lamb meatballs with mint yoghurt and mini pita

Hoisin duck wraps with cucumber and spring onions

Wild mushroom and truffle arancini

LARGER CANAPÉS

Lobster borek with feta and spinach

Smoked haddock fish cakes with dill mayonnaise

Deep fried crispy cod goujon taco with tartar sauce and shredded lettuce

Gloucester old spot and black pudding scotch egg with colemans dressing

Costal cheddar and red onion puff pastry roll

CANAPÉ STATIONS.

Bring live theater to your wedding or drinks party with chefs producing canapes from our stations in front of you.

OYSTER AND SHAMI STATION

Fresh Dorset oysters on crushed iced, shucked in front of your guests with a wide range of vinegars, toppings and accompaniments

YAKITORI STATION

Traditional Japanese skewers of chicken, beef and king prawns cooked fresh with tare sauce and salt

CURED STATION

Whole black label Iberico ham sliced to order with pickles, breads, chutneys and slaws