



GlitterVault Menu 2018

Canapés

- Smoked salmon with tzatziki and cream cheese or mini blinis
- Mini Greek salad skewers with feta, tomato, cucumber and olives (v)
- Polenta with Italian ham and pesto
- Guacamole with crab meat mini blinis
- Mini brioche topped with cream cheese and smoked trout
- Mushroom crostini with garlic and basil ricotta (v)
- Tomato tartlets with spinach pesto (v)
- Tomato , grilled pumpkin and courgette with black olive , fresh basil on bamboo (ve)
- Fresh tofu grilled and marinated with red pepper and a loop of spring onion (ve).

Bowl food

- Mildly spiced Spanish Chicken and Chorizo Paella - With white wine, peppers, onions, tomatoes and fresh parsley
- Mildly spiced Red Pepper and Chickpea Paella - With white wine, peppers, onions, tomatoes and fresh parsleys (ve)
- Chilli Con Carne – British minced beef, chilli powder, cumin, coriander, red wine, herbs, kidney beans, chopped tomatoes. Served with fragrant rice.
- Chickpea, sweet potato and spinach curry - Served with rice/potatoes (ve)

From the grill

- Barbequed marinated lemon and herb chicken breast skewers
- Barbequed halloumi and red onion skewers (v)
- Lamb Kofta – spiced minced lamb served with lemon juice and tzatziki

Desserts

- Brownie bites (ve)
- Chocolate Cups
- An assortment of filled mini dark chocolate cups:

(v) is Vegetarian and (VE) is