



## Scott Harris Ltd

**Price is based on a minimum of 40 Guests**

5 items £7.25, 6 items per head £8.40, 7 items £9.66, 8 items £10.80

9 items £11.70, 10 items x £13.00 & 11 items per head £14.30

### Meat Items

Carpaccio of Beef & Rocket Salad en Croute with Parmesan curls (0.20supplement)

Chicken Yakatori Marinated in Japanese Soya

Smoked Chicken Salad on Blini

Beef Teriyaki

Chicken Liver and Cranberry Parfait with Cumberland Jelly on Mini Toasted Croute

Mini Naans with Smoked Duck Breast and Mango Chutney (0.20supplement)

Handmade Tartlets filled with Smoked Chicken and Mango Salad

Ciabatta Bread with Parma Ham, Rocket and virgin olive oil

Peking Duck with Spring Onion, cucumber and Plum Sauce

Char Sui Chicken Skewers

Chargrilled sirloin of Beef Skewers

Chargrilled Cajun Marinated Chicken Fillet Skewers

Asparagus and Prosciutto Frittata

Chicken Satay with Peanut Sauce

Tiny Burgers beef with all the Trimmings (0.20supplement)

Baby Yorkshire Puddings with Avocado & Cajun Spiced Chicken

Tiny Burger Buns with Chicken salad and Sauce (0.20supplement)

Baby Yorkshire Puddings with Hand Sliced Sirloin of Beef with Horseradish Sauce

Chicken Skewers in Spicy BBQ Sauce

Mini Bamboo Pots of Cumberland Sausages & Mash with Onion Jus\* (1.00 supplement)

Edible Pastry Spoons Avocado and Crab Salad/Minted Lamb and Yoghurt

Cucumber/Houmous and roasted vegetables

A Trio of Scott Harris special glass style pots (1 pot per head) (1.50 supplement)

Filled with Chargrilled Chicken Breast fillet with Cous cous and chargrilled vegetables and a

Harrisa Dressing/Fresh Water Crayfish tails bound together in a Bloody Marie Sauce with

Crisp Leaves/ Boccochini, Cherry tomato, Olive and Basil Salad

A Selection of Flavoured Cones displayed on Special cone holders Sesame, Tomato, Curry and Spinach

(Filled with Oriental Duck/Roasted Pepper Mouse and Chargrilled Vegetables/Coronation Chicken/Fish Mouse and

Caviar Eggs) (0.75 supplement)

Skewers of Chicken Yakatori

Mini Bangers and Mash & Cocktail Sausages cooked in Honey & Mustard

Cocktail Sausages topped with Mashed Potato, Tomato and Mustard Sauce\*

Tiny Tartlet filled with Cottage pie\* (0.30supplement)

Thai Beef Salad served in Baby Cucumber rounds

Moroccan Lamb fillet Skewers with a Harrisa Sauce (0.75 supplement)

Mini Croissants with Mustard, Ham and Cheese

Scottish Beef and Stilton Mini Burgers (0.30supplement)

Sticky Whisky & Mustard Glaze Cumberland Sausages



## Scott Harris Ltd

Price is based on a minimum of 40 Guests

5 items £7.25, 6 items per head £8.40, 7 items £9.66, 8 items £10.80

9 items £11.70, 10 items x £13.00 & 11 items per head £14.30

### Fish Items

Shredded Smoked Salmon with Black Pepper and Italian Soft Cheese Blini  
 A selection of Sushi Rolls with Tuna, Salmon, cucumber Pepper with Wasabi and Ginger  
 Fillet of Tuna on Cucumber coins with a Chilli Salsa (25p supplement)

Tiger Prawns Tempura with Sweet Chilli Sauce

Tiger Prawns in Fillo with Sweet Chilli Sauce

Whole Black Tiger Prawns in a Light Batter with Chilli Sauce (0.35 supplement)

Gravadlax Mini Bagels with Dill Mustard, Lemon and Pepper (0.20 supplement)

Tiny Bridge Rolls with Smoked Salmon and Egg topped with Cress

Smoked Trout & Cucumber Blinis with Dill Crème Fraîche

Handmade Tartlets with a Crab Salad (0.20 supplement)

Smoked Salmon Roulade with Mascarpone, capers and Dill

Gravadlax with Dill Mustard Sauce on Pumpernickel Bread

Crevettes Canapé Cocktail (0.20 supplement)

Salmon Mini Tartlets

Prawn Cocktail with Cos Lettuce, Bloody Mary Mayonnaise served in Mini pots (0.50 supplement)

Trio of Cured Salmon on Blini

(Gravadlax, Wasabi & Beetroot)

Thai Fish cakes with Sweet Chilli Sauce

British Fish Cakes with fresh and smoked salmon with Lemon Mayonnaise

Mini fisherman's Pie (25p supplement)

Mini Fish 'n' Mushy Pea Rosti

Cajun Marinated Salmon Skewers

Chinese Rice Spoons filled with Thai Prawns topped with Coriander (45p supplement)

Scallops Wrapped in Bacon with Watercress Salad served on Spoons (85p supplement)

Lobster Medallion on a Crostini topped with Keta & Asparagus (£1.50 supplement)

Crayfish tail Cocktail with a Lightly Spiced Marie Rose Sauce served in Shot Glass (£1.00 supplement)

Dill Canapé Scone with Smoked Salmon & Horseradish Cream

Thai Cured Salmon on Toasted Brioche, Crème Fraîche and Chilli jam

Savoury Cones displayed on Special Cone trays filled with a trio of Fish Mousses topped with 2 colour Fish Eggs (65p supplement)

Canapé Potted Shrimps on Brown Bread (45p supplement)

Cocktail Bagels with Cream Cheese and Smoked Salmon

Mini Burger Buns filled with Tuna, Wasabi Cream and Pink Pickled Ginger (45p supplement)



## Scott Harris Ltd

**Price is based on a minimum of 40 Guests**

5 items £7.25, 6 items per head £8.40, 7 items £9.66, 8 items £10.80

9 items £11.70, 10 items x £13.00 & 11 items per head £14.30

### Vegetarian Items

Bocconcini Cheese, Sunblush Tomato and Olive Brochettes

Caramelised Red Onion and Bocconcini Tartlets

Tempura of Vegetables with Sweet Chilli Sauce

Camembert with Pear Compote on Pumpernickel Rounds

Fresh Asparagus and Cheese Mini Tartlets

Vegetarian Spring Rolls with Sweet and Sour Sauce

Asparagus Frittata

Chargrilled Roasted Peppers Marinated in Olive Oil and Garlic on Crostini topped with  
Parmesan Shavings

Stuffed Cherry tomatoes with Herbed Cous Cous (15p supplement)

Traditional Spanish Omelette Squares/Rounds Cut for Cocktail Topped with Cress

Cucumber cups filled with Watermelon, Feta and Black olive Salad

Cucumber Crowns filled with Feta Cheese, Black Olive, Tomato and Pepper

Assorted Flavoured mini tartlets of (Pesto/Sundried Tomato Filled with Brie and Sunblush Tomato,

Ricotta Basil and Pine Nuts, Gruyere and Roasted Peppers)

Assorted Bouchées with Mushroom and Houmous Savoury Fillings

Baby Yorkshire Puddings with Brie and Cranberry

(Can be used as one item and split 50-50 with beef)

Mini Naan topped with Houmous and Peppers

Assorted Crudities with 2 Dips

Brie, Cherry Tomato Quiche

Deville Stuffed Quail Eggs and Whole Quail eggs with Celery Salt (0.20 supplement)

Broccoli and Blue Cheese Tartlet

Thai Spring Rolls with Sweet Chilli Sauce

Hand Made tartlets with Chargrilled Asparagus Salad and Lemon Mayonnaise

Hand Made Tartlets with Baby Spinach and Quail egg salad

Savoury Cones displayed on Special Cone trays filled with a trio of Vegetable Mousses (35p  
supplement)

Gazpacho, Butternut Squash and Pea Soup Sips (35p supplement)

Fresh Asparagus Spears with Sea Salt and Lemon Mayonnaise (20p supplement)

Hand Made Gourmet Canapé pizza

(topped with Goats Cheese & Spinach, Wild Mushroom, Artichoke & Cheese)

Edible Pastry Spoons with Houmous and Roasted Vegetables, Greek Salad, Blue Cheese Mousse  
& Fig



## Scott Harris Ltd

### Sweet Items

- Banoffi Tartlets
- Goey Chocolate Brownies
- Chocolate Truffle Tartlets
- Mini Cheese Cake Selection (0.30 supplement)
- Raspberry Tartlets
- Strawberry Tartlets
- Assorted Petit Four Selection (6 types & (0.35 supplement)
- Fruit Skewers drizzled with Chocolate Sauce
- Mini Fruit Pavlovas
- French Custard and handmade tartlets topped with Fruit
- Lemon Meringue Pies
- Mini Éclairs
- Canapé Scones with Clotted Cream & Strawberries
- Mini Cup Cake Selection (0.35 supplement)
- French Macaroon Selection
- Fruit Mousse Cone Selection displayed on special trays (0.50 supplements)
- Mini Dish & Shot Glass Desserts (£1.00 supplement)
  
- Chefs Selection  
(A mix of sweet Canapés)

### Notes

1. Each item must be picked for the total number of Guests.
2. Please choose a mix of Fish, meat and vegetarian items.
3. 2 dessert items can be chosen and will only be counted as one
4. All prices are subject to Vat
5. All deliveries will be subject to time and location
6. Food is displayed on quality china and a variety of dishes and platters, these will be collected at a convenient time/

All prices are subject to vat @20%