

### **Canapes and Appetizers**

**For more options please download the wedding brochure**

Bruschetta topped with bresaola, Roquette and parmesan  
Iberico ham, manchego and quince jelly

### **Hot appetizers**

Pea and ham arrancini ( deep fried risotto balls)  
Slow cooked crispy belly pork with a caramelised apple  
Moroccan marinated lamb skewers with a yogurt and mint dip  
Flat breads filled with houmous, halloumi and chilli jam  
Garlic king prawn skewers with lemon mayonnaise  
Mustard and chive potato cakes topped with black pudding and crispy  
pancetta

### **Crostini, croutes and tostadas**

Home cured gravadlax on rye bread with a dill and mustard sauce  
Rare welsh beef feather steak crouete topped with salsa verde  
Crostini topped shredded ham hock and tomato relish  
Tostadas topped with a sweetcorn and pepper salsa