



Blue Strawberry Canapé Menu

Autumn & Winter 2011/12

If you would like any further suggestions for your event, or have any dietary requirements, please do not hesitate to ask



Fish and Seafood

Served cold

Poached beetroot cured salmon on toasted Brixton rye with dill and cucumber
Yellow fin tuna salad served on a china spoon with pickled ginger and wasabi caviar
Loch Duart salmon mousse rolled in smoked salmon on toasted lava bread with tomato and caper dressing
Smoked swordfish salad with Niçoise vegetables, soft boiled quail egg and black olive tapenade
Tiger prawns with smoked paprika, lemon and parsley with a pequillo pepper and chorizo aioli
Cucumber cup with home cured Cornish mackerel, horseradish and beetroot caviar
Smoked eel parfait and seaweed jelly roll with flying fish roe and white soy dressing

Served warm

Hot smoked salmon and dill fishcakes with sorrel mayonnaise
Tiger prawns wrapped in kataifi pastry with a chilli crème fraîche
Luxury fish pie with haddock, prawns, cod, leeks and a cheddar mash topping
Salt cod Scotch eggs with fresh parsley sauce
Roast salmon with ras el hanout and a lemon and coriander yoghurt dip
Lobster and crayfish thermidor tart with Gruyère, mustard and herbs
Salt and pepper squid served in a cone with roasted chorizo aioli

Meat and Chicken

Served cold

Seared beef 'dumpling' on a lotus crisp with Asian vegetables and wasabi
Foie gras parfait in a poppyseed cone with griottine cherry
Crisp roast chicken ballotine with smokey bacon and apple emulsion
Carpaccio of beef on toasted sourdough with rocket pesto and parmesan
Eucalyptus smoked lamb with Niçoise vegetables and tapenade

Served warm

Crisp pork belly, black pudding and ham hock with apple sauce
Toasted mini parathra with spicy lamb shoulder and aubergine pickle
Steak and chips with béarnaise sauce
Mini cottage pie with braised oxtail and parsley mash topping
Char-grilled Thai chicken chatujak satay skewers with peanut sauce
Wild boar sausages with creamy mash and caramelised onion
Mini venison sausage and juniper rolls with Cumberland sauce

Vegetarian



Served cold

Wigmore goat's cheese with beetroot jelly on toasted sourdough and golden beet salsa
Crisp black olive cone with goat's cheese mousse, tomato tartare and basil
Cornish Brie panna cotta on a rosemary shortbread with winter truffle
Home smoked tomato and red onion salsa on a black bean and sweet corn fritter
Vietnamese rice paper roll with crisp Asian vegetables and ponzu sauce
Parmesan crisp with rocket, grilled artichoke and tomato salad

Served warm

Mini Stilton soufflé with port and fig chutney
Crisp spring roll with Chinese vegetables and soy and honey sauce
Cipollini onion tart tatin with aged balsamic
Wild mushroom and truffle tart
Pumpkin, spinach and chestnut risotto in a parmesan cone
Cornish Brie croquettes with gooseberry chutney
Mini eggs Florentine with basil hollandaise

Dessert Canapés

Mini marshmallow tea cake
Mini treacle tart
Lychee and rose crème brûlée on a Financier biscuit
Pineapple and coriander tartlet
Rice crispy biscuit with Bailey's mousse
Mini banoffi pie
Mini lime cheesecake on a lemon shortbread biscuit
Iced peanut parfait dipped in milk chocolate
Mandarine cream with praline and kumquat confit
Sechuan pepper chocolate square on a raspberry shortbread