



Blue Strawberry Canapé Menu

Spring / Summer 2010

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

Dorset crab mayonnaise on tomato focaccia with a red pepper jelly and avocado
Citrus cured Portland scallop ceviche with cucumber, crème fraîche and avruga caviar served on a china spoon
Tuna tartare in a smoked garlic savoury cone with truffle aioli
Smoked salmon 'pastrami' on a skinny toasted bagel with mustard sauce
Sashimi of salmon in a rice paper roll with julienne Asian vegetables and ponzu dipping sauce
Vietnamese rice paper roll with marinated crayfish tails and pickled vegetables
Home smoked trout rilette on pumpernickel with horseradish and a trout caviar

Served warm

Fresh tuna marinated with Cajun spices and served with citrus crème fraîche
Salt and pepper squid served in a newspaper cone with sweet chilli sauce
Salt cod 'Scotch' quails egg with a fresh parsley sauce
Fresh tiger prawns wrapped in kataifi pastry and herbs, served with sweet chilli dip
Salmon en croûte with baby spinach, asparagus and vanilla mayonnaise
Fresh crayfish tails wrapped in a sesame crust and served with pickled ginger and coriander aioli
Smoked haddock and spring onion fishcakes with tartare sauce

Meat and Chicken

Served cold

Lapsang smoked duck breast with pickled vegetables and a nashi pear and elderflower chutney
Soft boiled quails egg with Thai asparagus, truffle mayonnaise and bacon powder
Foie gras parfait on toasted brioche with peppered pineapple jelly
Confit organic chicken and red pepper terrine on a fennel and pistachio Melba with green olive purée
Poppyseed tuille with foie gras parfait and griottine cherry
Organic beef carpaccio, rocket pesto and Parmesan shavings on a sourdough croûte

Served warm

Pressed crubeen braised with shallots, topped with sauce gribiche
Peppered beef on a skewer with watercress and horseradish
Boned chicken winglets stuffed with oyster mushrooms with a soy and honey glaze
Braised shoulder of lamb in brik pastry with Indian spices and aubergine pickle
Spiced quail and chicken 'pastilla' with golden raisins, pinenuts and cinnamon
Smoked chorizo knödel with crisp basil and tomato jam



Vegetarian

Served cold

Bloody Mary tomatoes with vodka jelly and celery salt
Truffled Brie on a rosemary sablé with an apple and olive oil paste
Vietnamese rice paper roll with pickled vegetables and roasted peanuts
Bleu d'Auvergne and grape jelly roulade with candied walnuts and celery cress
Spiced aubergine salad on a courgette fritter with red pepper salsa
Chargrilled vegetable and mozzarella pavé on a skewer with pesto

Served warm

Mediterranean vegetable and Greek feta in brik pastry with a wood smoked tomato salsa
Crispy spring rolls with nuoc cham dipping sauce
Goat's cheese, kataifi and green olive fritter with a red pepper dipping sauce
Asparagus, parmesan and truffle tart
Smoked mozzarella, sunblush tomato and artichoke croquettes with pesto mayonnaise
Porcini and white truffle risotto in a parmesan cone
Montgomery cheddar soufflé with tomato chutney

Dessert Canapés

Green tea pancake with a spiced mango chutney
Caramelised melon on a vanilla biscuit with a lime cream
Mini lemon doughnut with raspberry mousse
Smoked pear tatin with liquorice salt
Pistachio cream on a lime meringue with nougatine
Mandarin mousse with sesame biscuit and kiwi crisp
Mini churros with a honey and lemon dip
Rich chocolate squares with vanilla cream
Chocolate and strawberry mousse on a sablé biscuit with a berry glaze
Baked mascarpone tartlet with summer berry compôte
Mini vanilla panacotta with a strawberry crisp