



Canapé Menu

Autumn / Winter 2010 -2011

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

Beetroot cured salmon on toasted Russian rye with Aquavit mayonnaise and keta caviar
Vietnamese rice paper rolls with pickled vegetables, ginger crab salad and coriander
Citrus cured swordfish on crisp tortilla bread with guacamole and pico de gallo
Loch Duart salmon mousse rolled in smoked salmon on toasted lava bread with tomato and caper dressing
Tiger prawns with smoked paprika, lemon and parsley with a pequillo pepper and chorizo aioli
Flame grilled mackerel fillet, horseradish and apple jelly roll with rhubarb compôte
Smoked eel on a horseradish pancake with beetroot relish and fresh apple

Served warm

Dorset crab, tomato and soft herb spring roll with sorrel mayonnaise
Khmeli suneli spiced tiger prawns wrapped in kataifi pastry with a ginger and coriander yoghurt
Fresh crayfish tails wrapped in a sesame seed crust with pickled ginger, sushi rice and wasabi mayonnaise
Smoked Scottish salmon and pea croquettes with tartare sauce
Berber spiced tuna with wood smoked tomato and coriander dip
Lobster and crayfish thermidor tart with Gruyère, mustard and herbs
Salt cod parsley brandade with crispy black pudding rice crackers

Meat and Chicken

Served cold

Duck rilette on a thyme and olive oil sablé biscuit with damson chutney
Home cured venison pastrami on toasted rye with dill pickle and mustard
Foie gras macarons with foie gras parfait and peppered red wine purée
Roast chicken, sage and onion terrine on walnut bread with onion marmalade
Carpaccio of beef on toasted sourdough with rocket pesto and parmesan
Slow cooked belly pork roll on peppered lavosh wafer with apple and plum chutney
Eucalyptus smoked lamb with Niçoise vegetables and tapenade

Served warm

Braised lamb shoulder shepherd's pie with rosemary mash
Toasted mini parathra with butter chicken ballotine and mango chutney
Saffron risotto arrancini with veal shin osso bucco
Roasted mini chorizo picante with a tomato, red pepper and marjoram dip
Spiced Cape Malay lamb bobotie samosa with apricot and almonds
Crispy duck confit and Scotch quail eggs with truffle mayonnaise
Braised beef short rib in a crisp wonton cone with cauliflower cheese topping



Vegetarian

Served cold

Creamy Devonshire Blue and port wine jelly roulade with grape chutney
Crisp black olive cone with goat's cheese mousse tomato tartare and basil
Truffled Brie on a rosemary sablé with an apple and olive oil paste
Smoked aubergine salad on a feta and courgette fritter with roasted red pepper salsa
Vietnamese rice paper rolls with crisp Asian vegetables and ponzu sauce
Parmesan crisp with rocket, grilled artichoke and tomato salad

Served warm

Barolo and porcini risotto in a parmesan cone
Wigmore goat's cheese soufflé with apple chutney
Goujère filled with Camembert and white wine fondue
Baby asparagus, parmesan and truffle tart
Crispy spring roll with bamboo shoots, water chestnuts and Chinese cabbage, with a sweet chilli dip
Cauliflower beignets with a creamy cheddar dip

Dessert Canapés

Mini Bramley apple crumble tart
Mango and coconut sago roll with passionfruit jelly on a green tea sablé
Spiced almond and chocolate macaroon
White chocolate and pink grapefruit sorbet in a truffle shell
Jersey Wonder with gooseberry jam
Chestnut pancake with cranberry compôte and vanilla cream
Mini lime cheesecake on a lemon shortbread biscuit
Poached apple with star anise and lemon cream in a sesame croquant
Passionfruit and orange brûlée on a financier biscuit
Crisp pear and ginger money bag
Chocolate ball filled with Cointreau jelly on a yuzu biscuit