



Blue Strawberry Canapé Menu

Spring / Summer 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

Cucumber cup with home cured mackerel fillet, with horseradish and beetroot caviar
Cornish crab and avocado salad on a red pepper crisp with a roasted tomato mayonnaise
Pickled yellow fin tuna with fennel marmalade, preserved lemon purée and apple jelly on a china spoon
Tiger prawns with smoked paprika, lemon and parsley with a pequillo pepper and roasted chorizo aioli
Poached Maldon oyster with cucumber, shallot and red wine dressing on a china spoon
Loch Duart salmon mousse rolled in smoked salmon with a tomato and caper dressing
Smoked eel parfait and yuzu jelly roll with wasabi fish roe and white soy dressing

Served warm

Salt cod 'Scotch' quails egg with a fresh parsley sauce
Lobster and crayfish Thermidor tart with Gruyère, mustard and herbs *
Crumbed plaice and scampi in a cone with frites and tartare sauce
Fresh tiger prawns wrapped in kataifi pastry and herbs, served with sweet chilli dip
Roast monkfish and crisp bacon with mushy peas
Achiote spiced swordfish fillet with guacamole dip
Hot smoked salmon and dill fishcakes with sorrel mayonnaise

Meat and Chicken

Served cold

Crispy skin chicken with smoked bacon and apple mayonnaise
Seared carpaccio of organic beef on toasted sourdough with rocket and parmesan
Poppyseed tuille with foie gras parfait and griottine cherry
Steak tartare in a crisp wonton cone with pickled ginger and sweet wasabi *
Cantaloupe melon chiboust with Parma ham and balsamic glaze
Smoked chicken and ham hock terrine with peach pickle on toasted granary
Seared beef dumpling on lotus root crisp with pickled vegetables and horseradish

Served warm

Wild boar sausage with creamy mash and caramelised onion
Crisp pork belly and black pudding with apple sauce
Steak and chips with bearnaise sauce
Launceston lamb pie with rosemary mash
Thai chicken chatujak satay with coriander and peanut sauce
Szechuan spiced boned chicken winglets with chilli mayonnaise
Duck sausage roll with Cumberland sauce



Vegetarian

Served cold

Parmesan custard with truffled asparagus and semolina crackers
Wigmore goat's cheese and beetroot jelly, golden beet salsa on toasted sourdough
Mediterranean vegetable tarte fine with smoked aubergine and Sicilian pesto
Mini croustade with Bocconcini mozzarella, tomberries, fresh basil and balsamic jelly
Vietnamese rice paper roll with pickled beansprouts, peppers, snow peas, daikon, mint and lime
Bruschetta of tomato, artichoke and arbequina olives
Mini vine tomato filled with quinoa, mint and lemon salad, toasted pinenuts

Served warm

Crumbed Somerset Brie with spiced gooseberry chutney
Mini eggs Florentine
Mini Lancashire soufflé with red currant and red onion marmalade
Caramelised onion tarte tatin with Devonshire Blue and fig chutney
Pea and broad bean risotto with goat's cheese in a parmesan cone
Mini Cornish pasty with homemade tomato ketchup
Asparagus and parmesan truffle tart

Dessert Canapés

Fromage frais mousse on a muesli biscuit with blueberry
Lemon meringue tartlet
Mini cinnamon doughnut with apple compôte
Pineapple tarte tatin
Chocolate and coffee 'Opera' square
Rocky Road
Mini churros with a honey and lemon dip
Chocolate and strawberry mousse on a sablé biscuit with a berry glaze
Baked mascarpone tartlet with summer berry compôte
Mini vanilla panna cotta with a strawberry crisp

* Please note that the canapes marked are charged at a supplement.