



## Canape Menu 2014

### Duck

- Smoked Duck Rice Pancake Cone - £1.80
- Duck Liver Parfait with Clementine Jelly - £2.10
- Asian Duck - Seared Duck with Honey, Soy, Chilli & Ginger - £2.50
- Oriental Home Smoked Duck Waffle Cones - £2.00
- Cured & Cherry Wood Smoked Barbary Duck Breast with Clementine Jam - £2.50

### Beef

- Carpaccio of Beef with Slow Roasted Tomato - £2.20
- Carpaccio of Beef with a Traditional Carpaccio dressing - £2.20
- Beef Yakitori Spoons - Seared Fillet of beef - marinated with soy, sake, ginger, lime & chilli garnished with fresh coriander and wasabi - £2.50

### Chicken

- Ballotine of Corn Fed Chicken with Leek - £2.20 (h)
- Free Range Chicken with Lemon & Black Pepper, Chervil Filo Cup - £1.60

### Lamb

- Deconstructed Minted Lamb Pie Spoons - £2.00 (h)
- Slow Cooked Lamb Shoulder with Dehydrated Tomato Petals & Aubergine Caviar Spoons - £2.50
- Slow Cooked Lamb Spoons with Balsamic and Strawberry Crisp - £2.20

### Fish

- Warm Scallop, Eden Honey Roasted Parsnip Purée Spoon - £2.50 (h)
- Jersey Scallops with Warm Lobster Cream - £2.50 (h)
- Home Smoked Scallop, Smoked Garlic & Watercress Pesto - £2.50
- Smoked Salmon Chive Scones - £1.90
- Rillette of Salmon with Crème Fraiche & Dill - £1.90
- Sake Marinated Salmon with Soy, Ginger & Chilli Dip - £2.20
- Beetroot Meringue with Beetroot Gravadlax & Goats Cheese - £1.90
- Pernod Cured Salmon with Blueberries & Mascarpone - £2.30
- Rice Wine Cured Salmon with Wasabi Dressing & Cucumber Jelly - £2.10
- Beetroot Gravadlax Crostini with Keta & Dill - £1.90
- Applewood Home Smoked Trout with Marinated Cucumber - £1.60
- Prawn Tempura Wasabi Toasts - £2.10
- Crab & Avocado Tian - £2.50

### Pork

- Deep Fried Broad Bean Risotto Cakes with Crisp Gloucestershire Pancetta - £2.00 (h)
- Serrano Ham & Cantaloupe Melon Caviar Spoons - £2.00



### Vegetarian

**(v) All the below canapés are suitable for vegetarians**

- Marmalade Goats Cheese Pops Coated with Pink Peppercorns, Fresh Herbs & Spun Sugar - £2.50
- Oriental Vegetable Tempura Cones - £1.60 (H)
- Oxford Blue Tartlet with Apple & Grape Chutney £1.90 (H)
- Wild Mushroom, Goats Cheese & Red Onion Tartlet - £1.90 (H)
- Poached Quail Egg and Pea Soup - £2.00 (H)
- Spinach, Ricotta & Pine nut Roulade -£1.60
- Goats Cheese Crostini with Caramelised Red Onion - £1.80
- Thai Salad Waffle Cones £1.90
- Tomato & Basil Mousse Cup - £1.90
- Artichoke with Caramelised Red Onion & Toasted Parmesan - £1.90
- Roasted Mediterranean Vegetable & Parmesan Tartlet with Homemade Pesto & Houmus - £1.90
- Rice Noodle, Broad Bean, Coriander & Chilli Spoons - £2.00
- Artichoke Bottom with Pickled Vegetable Salad - £1.90
- Char Grilled Polenta, Tapenade, Fresh Basil & Shaved Fresh Tomato £2.10
- Black n Blue – Kentish Blackberry, Oxford Blue Sphere with Hazelnut Praline & London Honey Spun Sugar - £2.50 (seasonal)
- Char--grilled Polenta, Tapenade, Fresh Basil & Shaved Fresh Tomato £2.10
- Pea & Mint Ice Cream Waffle Cones - £2.00
- Quail Eggs with Smoked & Spiced Malden Salt (v) - £1.90

### Something Sweet

**All sweet canapés are £2.40**

- Lavender Infused Chocolate Brownie
- Raspberry Bavaois with Mascarpone Chocolate Cup
- Mini Summer Pudding
- Rhubarb Ice Cream Cones
- Glazed Raspberry or Blueberry Tartlets
- Red Berry Pavlova
- Bannoffi Tartlet
- Mini Apple Crumble with a Crème Anglaise Dip
- Fruit Mousse Chocolate Cups
- Tiramisu Chocolate Cup
- Lemon Meringue Pies
- Clotted Cream & Strawberry Scones
- Chocolate Profiteroles
- Passion Fruit Cheesecake Bites