



BLUE STRAWBERRY CANAPÉ MENU

Autumn/Winter 2012

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

Gravadlax of Chermoula salmon on flatbread with preserved lemon and coriander yoghurt
Sashimi of tuna on spiced rice cracker with wasabi mayonnaise, pickled ginger and shiso cress
Scallop ceviche served on a china spoon with sour mango and papaya salad and Nam Jim dressing
Salt cured Loch Duart salmon on crisp rye bread with smoked crème fraîche, grilled cucumber, herring caviar and dill
Home smoked mackerel in a beetroot cone, horseradish and apple salad and daikon shoots
Spiced tiger prawn skewer in a Bloody Mary shot glass
Carpaccio of sea bass on ginger sticky rice with shizo dressing and rock chive mayonnaise

Served warm

Salt cod Scotch quail eggs with smoked paprika aioli
Sesame crusted crayfish tails wrapped in sushi rice with spring onion and wasabi
Marinated tiger prawns wrapped in kataifi pastry with a chilli crème fraîche dip
Mini fish pie with haddock, salmon, leeks and a cheddar mash topping
Roast fillet of sea bass on a china spoon with fennel mash and Merguez sausage salsa
Spiced Thai crab cakes with a mango and ginger dressing
Roast salmon with Indian spices and a poppadom crisp, served with cucumber raita

MEAT AND CHICKEN

Served cold

Foie gras cured with brandy and Madeira, Chinese five-spice sablé biscuit and a pineapple and ginger relish
Home smoked Merrifield duck breast with blood orange jelly on toasted date loaf
Chorizo Scotch quail's egg with a smoked garlic aioli
Chicken liver parfait, crisp skin crackling with mulled grapes, enoki mushrooms and chives
Slow braised lamb breast on a chickpea fritter with wood roasted peppers and salsa verde
Jellied ham hock and pork rillettes on toasted Poilâne with pickled mustard seeds and apple
Seared carpaccio of Scottish beef on toasted sourdough with a truffle artichoke purée and parmesan

Served warm

Pork belly braised with Chinese spices, sweet potato purée and a plum and tea relish with crisp crackling
Crisp duck confit and kataifi lollipops with sweet peach centre
Grilled steak and chips with béarnaise sauce
Roast venison sausage rolls with spiced red cabbage purée
Slow cooked lamb shoulder wrapped in an almond crust with Ras el Hanout and red pepper jam
Braised beef rib beignets with red wine, herbs and a truffled cauliflower purée
Char-grilled chicken chatujak satay skewers with peanut dipping sauce
Serrano ham and béchamel croquettes



VEGETARIAN

Served cold

Cornish Brie panna cotta on rosemary shortbread with grilled pears and pear cider jelly
Home smoked tomato, lime and red onion salsa on a black bean and sweetcorn fritter
Wigmore goat's cheese with red pepper jelly on toasted basil bread with Arbequina olives
Parmesan custard on a crisp wafer with grilled artichoke, truffle dressing and rocket
Herbed polenta with imam bayildi and a tomato and basil salsa
Char-grilled courgette on toasted olive bread with red pepper hummus and coriander

Served warm

Caramelised tomato, shallot and olive tatin with pesto
Mini Stilton soufflé with quince purée
Pumpkin, spinach and chestnut risotto in a parmesan cone
Crispy croustade shell with basil, ratatouille, poached quail's egg and hollandaise sauce
Wild mushroom tart with St Nectaire cheese, truffle and crisp leeks
Warm cauliflower and truffle soup shot with cauliflower crumbs
Goat's cheese, red pepper and black olive fritters wrapped in kataifi pastry

DESSERT CANAPÉS

Mini lime cheesecake on a lemon shortbread biscuit
Sichuan pepper chocolate square on a raspberry shortbread
Passionfruit and orange brûlée on a Financier biscuit
Poached apple with star anise and lemon cream in a sesame croquant
Mini rhubarb crumble tart
Mini banoffi pie
Iced peanut butter parfait dipped in milk chocolate
Crisp pear and ginger money bag
Mini marshmallow tea cake