



BLUE STRAWBERRY CANAPÉ MENU

Spring/Summer 2013

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 chermoulah salmon on spiced blini with preserved lemon and coriander yoghurt
Sashimi of tuna on a rice cracker with cucumber, wasabi mayonnaise, pickled ginger and shiso
Home smoked mackerel in a beetroot cone, horseradish cream, fresh apple and daikon shoots
Tapenade straw with red mullet and tomato jelly, Provençal vegetable salad and smoked anchovy
Marinated tiger prawns, smoked paprika and a herbed aioli foam
Sweetcorn and black bean fritter with crab salad and a wood smoked tomato and avocado salsa
Potted salmon on seaweed bread with tomato and caper dressing

Served warm

Creamy cod and chickpea soup with a warm chorizo madeleine
Sesame crusted crayfish tails wrapped in sushi rice with spring onion and wasabi
Marinated tiger prawns wrapped in kataifi pastry with a lime, chilli and crème fraîche dip
Smoked haddock and leek arancini with soft boiled quails egg and curry mayonnaise
Seared salmon with vadouvan spice and a mint and chilli yoghurt dip
Seared queen scallop wrapped in prosciutto with pea and mint dip
Cromer crab soufflé tartlet with mustard, herbs and tomato

MEAT AND CHICKEN

Served cold

Foie gras parfait in a poppy seed cone with fresh strawberry, balsamic gel and basil
Chorizo Scotch quail egg with smoked garlic aioli and rocket cress
Chicken liver parfait on crisp skin crackling with mulled grapes, enoki mushroom and pea shoots
Jellied ham hock and pork rillettes on toasted Poilane with pickled mustard seeds and apple caviar
Seared carpaccio of beef on toasted sourdough with horseradish and mustard dressing and tête de moine
Eucalyptus smoked lamb with ras el hanout rolled in cucumber with minted labneh and spiced dukkah crust
Ballotine of free range chicken, truffled artichoke purée, baby asparagus and toasted sourdough

Served warm

Seared peppered sirloin of beef with bois boudrin dip
Duck confit and kataifi lollipops with liquid cherry centre
Confit chicken pastilla with pistachio crust and spiced peach pickle
Wild boar spring roll with vanilla and star anise and an apple and chilli dip
Savoury doughnut with Indian braised lamb shoulder and spiced aubergine pickle
Chinese soy and honey glazed boneless chicken wings, stuffed with a prawn mousse
Iberico ham, Manchego and béchamel croquettes



VEGETARIAN

Served cold

Chargrilled courgette on a black olive toast with creamy feta cheese and sun blushed tomato pesto
Haloumi, ricotta and zucchini fritter with hummus, chopped tomato and a spicy dressing
Herbed polenta topped with aubergine caponata and parmesan
Pea, lemon and mint blini with smoked crème fraîche and a chilli and tomato salsa
Pine nut cone filled with creamed dolcelatte and topped with melon sorbet and aged balsamic
Chickpea and garlic fritter topped with imam bayildi, fresh tomato and basil
Beetroot macaroons with creamed goats cheese and beetroot curd

Served warm

Asparagus, parmesan and artichoke tart
Crisp croustade shell with ratatouille, poached quails egg and pesto
Caramelised shallot and walnut tatin with Cabernet caramel and Stilton
Tomato, black olive and broad bean risotto served in a parmesan cone with mascarpone and basil
Triple cheese soufflé with Parmesan, Gruyère and Cheddar and Ballymaloe tomato chutney
Field and wild mushroom coronet with herbs, cream and truffle Chantilly
Warm Stilton doughnut served on a teardrop spoon with apple and date chutney

DESSERT CANAPÉS

Mini passion fruit Pavlovas with Chantilly cream
Chocolate and coffee 'Opera' square
Caramel glazed crème catalanes
Traditional strawberry tartelettes
Fresh mandarin and white chocolate cups
Mascarpone and raspberry cups
Mixed berry and champagne shooters
Mini clementine 'jaffa cake'
Nougatine and cheesecake cannellonis
Mango and coconut fool cones
Exotic fruit sushis
Mini floating islands
Apple and caramel domes of financier
Strawberries and cream on butter shortbread