

## 2017 CANAPÉ MENU SELECTOR

**Pre- Dinner Canapés**

Selection of 6 canapés £24.00 per guest

**Cocktail Canapés**

Selection of 10 canapés £37.00 per guest

*Please select 4 cold, 4 hot and 2 dessert canapés*

Selection of 15 canapés per guest

£42.00 per guest

*Please select 6 cold, 6 hot and 3 dessert canapés*

Selection of 20 canapés per guest

£47.00 per guest

*Please select 8 x cold, 8 x hot and 4 x dessert canapés*

Your selection can be made from any of the section below:

### COLD VEGETABLE CANAPES

Baby Asparagus Tart with Beenleigh Blue Cheese (D) (G)

Goats Cheese Lolly with Pistachio and Grape (D) (N)

Cauliflower Panna Cotta with Wild Mushroom (D) (N)

Baby Mozzarella with Air Dried Plum Tomato (D)

Spring Vegetable Wrap with Daikon and Shiso Shiso (G)

Rosary Cheese Custard, Black Olive with Multi Grain Cracker (D) (G)

### HOT VEGETABLE CANAPES

Nori Spring Roll Tempura with Wasabi Sauce (G)

Tartlet of Cashel Blue Cheese and Leeks (G) (D)

Risotto Beignet with Peas and Parsley (G) (D)

Cherry Vine Tomato Tart, Red Onion Marmalade (G)

Crispy Fried Tofu with Sesame Soy Sauce (G)

Gorgonzola and Walnut Gnocchi (G) (D)

Ricotta Cheese Gnocchi with Pesto (G) (D)

**COLD FISH CANAPES**

- Smoked Salmon with Caviar and Dark Rye Bread (G) (D)
- White Anchovy with Tomato and Paprika Powder (G)
- Cod and Potato with Mustard Cream (G) (D)
- Millefeuille of Smoked Salmon (G) (D)
- Lobster Cocktail, Oriental Rice Crackers (G) (D)
- Tuna Sashimi Wrap with Enoki Mushroom and Sweet Onion Dressing (G) (D)
- Sea Scallop, Fermented Lemon
- Crab with Watermelon and Balsamic
- Smoked Sea Trout with Sprouting Broccoli

**HOT FISH CANAPES**

- Mini Fish and Chips with Tartar Sauce (G)
- Queen Scallops with Tuna and Lemon (*£1.00 Supplement*)
- Tiger Prawns with Japanese Bread Crumb and Wasabi Sauce (G)
- Seared Tuna with Sesame and Chilli (G)
- Monkfish Wrapped with Prosciutto Ham
- Homemade Crab Spring Roll with Nori (G) 9D)
- Sea Scallops and Black Pudding, Apple Puree (*£1.00 Supplement*)
- Lobster Toast with Lime, Lemongrass and Sesame Seed on Brioche (G) (D)
- Crab Cake with Avocado and Tomatoes

**COLD MEAT CANAPES**

- Goosnargh Duck Roll, Crispy Vegetables, Plum Sauce (G)
- Baby Mozzarella with Dried Ham and Green Basil (D)
- Cornet of Smoked Chicken, Curried Coleslaw with Chives (G)
- Rice Paper Wrap with Smoked Duck and Mango (G)
- Beef Carpaccio, Poached Egg and Truffle Dressing (G)
- Ballotine of Foie Grass with Kumquat (*£2 Supplement*) (G)
- Hoisin Duck with Watermelon (G)
- Chicken Liver and Foie Gras Parfait, Mandarin and Raisins (G/D)

**HOT MEAT CANAPES**

Mini Chicken Tikka, Poppadom, Pomegranate Yoghurt (G) (D)

Crispy Pork Belly Croquette with Corn Cream (G)

Chicken Satay with Wild Sumac and Peanut Sauce (N)

Korean BBQ Pork with Chilli Sauce (G)

Hot Grilled Beef in Teriyaki Glaze with Crushed Salted Peanut (G) (N)

Skewer of Smoked Lamb Loin, Pepper and Almond Sauce (N)

Honey and Sesame Baked Chicken Wings (G)

Selection of Steamed Dim Sum with Chilli Soy Sauce (G)

Mini Wagyu Burger with BQ Sauce (G)

**DESSERT CANAPES**

Raspberry Mousse, Mint émulsion, Chocolate Sable (G) (N)

Opalys White Chocolate Whipped Ganache, Almond Sponge, Apricot Gel (G) (N) (V)

Green Tea and Yuzu Cream Cone (G) (V)

Lavender Cake, Almond Cream, Lemon Jelly (G) (N)

Raspberry, Basil & Olive Oil Truffle (G) (N) (V)

Strawberry-Vanilla Choux (G) (V)