



THE MAY FAIR

CANAPÉ RECEPTION



SAVOURY CANAPÉS

COLD SELECTION

Papaya, lobster and mint oil spoon
Glazed goats cheese with black olive crust **v**
Pickled daikon with seared tuna wasabi jam
Gin cured salmon with fennel crisp
Thai style duck spoon
Scallop ceviche with pomelo
Tomato, mozzarella and basil skewer **v**
Sesame chicken and mango
California sushi roll
Avocado oil smoked lamb fillet with mango
Smoked salmon blini
Crab and avocado crouton
Smoked aubergine and haloumi tartlet **v**
Avocado and shrimp sesame cone
Iced watermelon and mint shot **v**
Sea bass ceviche with pickled beetroot

HOT SELECTION

Tomato and feta arancini **v**
Morocco lamb kofta with red harissa
Steamed dim sum sweet chilli dip
Ratatouille tartlet **v**
Chicken satay with yuzu dressing
Peking duck spring roll with hoi sin sauce
Mini fish and chips with tartar sauce
Crispy calamari, sea salt, lime and coriander
Wild boar sausage with pear compote and garlic mash
Tandoori prawns with pineapple chutney
Asparagus tempura with ponzu dressing **v**
Roast sea scallops on samphire
Sweet chilli king prawns
Fillet of beef with horseradish mash
Pumpkin tortellini with walnut cream **v**
Pork belly, leek straws and apple sauce
Beef fillet "Wellington"



SWEET CANAPÉS

DESSERT SELECTION

Caramel croquembouche
Mini blueberry cheesecake
Mini chocolate passion tartlet
Chocolate financier
Raspberry crème brûlée
Banana and chocolate mousse with caramel glaze
Chocolate brownie
May Fair Florentines
Coconut macaroon
Mini toffee apple
Vanilla parfait truffle
Raspberry marshmallow lolly
Coconut rusher
Mini raspberry tartlet
Strawberry fizz shot glass
Tiramisu shot glass

£38.00 PER PERSON BASED ON A SELECTION OF 12 ITEMS

(Individually priced £3.50 per piece)