



RIVER ROOMS

at THE MERMAID

CANAPÉ MENU

HOT OPTIONS:

- Fillet of beef on a baby fondant potato and classic sauce béarnaise
- Poached quail's egg and smoked bacon filo basket with hollandaise
- Cumberland sausages with a creamed shallot scented potato cream
- Catalonia spiced chicken pastries with sauce Arabbiatta
- Chicken marinated with balsamic vinegar, rocket and charred lime pesto
- Moroccan scented lamb wrapped in sesame pastry with red pepper jam
- Charred lamb rump marinated with harissa and a blood orange hollandaise
- Chicken satay tossed in mint and coriander with freshly crushed peanut sambal
- Duck and Asian vegetable spring rolls with sweet soy dip
- Japanese scented beef loin, pickled ginger and wasabi Hollandaise
- Mini eggs Royale with smoked salmon, hollandaise and chives on a muffin
- Skewer of salmon with a salsa verde dip
- Lobster thermidor beignets with a crayfish Beurre blanc dip
- Thai fishcakes with a lime and red pepper salsa
- Paned Cod with sweet Miso and Chinese truffle
- Welsh rarebit soufflé in crisp tartlet, red onion marmalade and crispy sage(v)
- Truffled goat's cheese with rhubarb jams in a crisp Parmesan cup (v)
- Beetroot tart tatin with pecorino and aged balsamic (v)
- Red pepper tart with mozzarella and balsamic vinegar (v)
- Aubergine caviar with chickpea purée and crispy pita (v)
- Mushroom risotto Arancini filled with Tallegio with a spicy red pepper dip (v)
- Thai spring rolls with a honey and chilli dip (v)

DESSERTS:

- Blackberry and apple hazelnut crumble with clotted cream
- Panattone bread and butter pudding
- Bitter chocolate tartlet with Grand Marnier
- Lemon meringue pie
- Treacle tartlets with clotted cream
- Cherry and cinnamon bakewell tarts



RIVER ROOMS

at THE MERMAID

COLD OPTIONS:

- Carpaccio of Scottish beef with rocket, parmesan and mascarpone served on a truffled Croute.
- Roast Suffolk chicken on a Jersey Royal bound with chicken jus, bread sauce
- Open sandwich of sirloin of beef, sun blushed tomato, mustard leaves and creamy mayonnaise
- Roast mature aged sirloin of Scottish beef in a Yorkshire pudding with watercress and horseradish
- Toasted brioche with duck liver pate and early grey soaked raisins
- Pear and smoked chicken wrap with Roquefort and mustard cress
- Indian butter chicken tossed with mint on a toasted Nan
- Oriental salad of tea poached chicken with a lemon, mushroom soy and chilli dressing
- Crayfish tails with pickled ginger wrapped in sesame and sushi rice
- Tartare of salmon with soured cream, shallots and capers on granary toast
- Peeled prawns tossed in chilli and lime zest with Japanese mayonnaise
- Sesame coated tuna lollipop with a mirin dipping sauce
- Red pepper tart tatin with mozzarella and balsamic vinegar (v)
- Pink shallot, mascarpone, basil and Parmesan tart (v)
- Rag stone goat's cheese Chilboust, rosemary sable and red onion marmalade (v)
- Black fig with wild rocket, mascarpone and roasted red pepper on toasted Brioche (v)
- Grilled courgette ribbon filled with ricotta and fresh plum tomatoes (v)
- Wild mushroom tarts with Enoki, truffle oil and sea salt (v)
- Truffled wild mushrooms with crispy leeks in a brioche Croute(v)
- Rice paper rolls with Asian vegetables, soy, chilli and wasabi dip (v)

DESSERTS:

- Raspberry macaroon with rose and white chocolate ganache
- Salted caramel tarts with caramelised popcorn
- White and dark chocolate mousse served from miniature chocolate cases
- Frosted raspberry tartlets with passion fruit cream
- Tiny gateau opera
- Mini glazed lemon tart
- Multi-coloured macaroons
- Bitter chocolate mocha mousse with white chocolate curls in a chocolate cup
- White, dark or milk chocolate lollipops