

Canapé Menu

Minimum 50 guests

Choice of 8 canapés - £28.00 per person

Choice of 10 canapés - £33.00 per person

Choice of 12 canapés - £38.00 per person

Cold canapés

Vegetarian

Mini cornetto with goat's cheese mousse and sweet red onion jam

Baby vegetables served with baba ganoush

Tomato and basil cheesecake with a black olive purée

Grilled artichoke and preserved lemon on tomato loaf

Cheddar éclair with spring onion cream

Courgette and dill frittata with cayenne mayonnaise

Roquefort on brioche with grilled peach and rocket cress

Basil, ricotta and parmesan tartlet

Sweet potato rösti with hummus and toasted caraway

Fish

Smoked eel on rye bread with sweet mirin and pickled ginger

Atlantic Prawn with dill and lemon mayonnaise on brown toast

Smoked salmon and cream cheese roulade, salmon pearls

Marinated octopus with aubergine caviar and yuzu jelly

Mackerel mousse with soured cucumber and dill

Prawn cocktail with bloody Mary crème fraîche served in a savoury cone

Seared tuna with pink grapefruit and avocado purée

Marinated anchovy with green olive purée and pimento

Meat

Ham hock terrine with crispy capers and seeded mustard

Grilled morteau sausage with pickled red cabbage and orange chutney on toasted brioche

Fig and ricotta roll wrapped in air dried beef

Tandoori chicken roll with mint and cucumber

Smoked duck roulade with cumquat relish

Grilled lamb cannon with mint and pinenut pesto

Chicken liver mousse with pickled yellow daikon on brioche croustade

Salt beef and hot mustard mayo on bagel toast

Chicken ballotine with port jelly and black truffle shavings

Please note that all prices quoted are exclusive of VAT at the current rate

Canapé Menu

Minimum 50 guests

Hot canapés

Vegetarian

Camembert and sun dried tomato galette with basil cress
Pea and goat's cheese tartlet
Tomato and mozzarella ball in a spiced corn meal crust
Mini Florentine muffin with spinach, quail egg and hollandaise
Chinese leaf, shitake mushroom and ginger spring roll
Jalapeno cornbread with tomatillo salsa
Grilled forest mushrooms on baked polenta
Falafel burger with harissa and lemon yoghurt
Aubergine caviar with baked halloumi on olive bread

Fish

Fish cake with chunky tartar sauce
Mussel and chorizo pie with sweet corn salsa
Lobster money bag
Skewer of salmon with salsa verde
Salt cod and green chilli beignet with coriander and lime dip
Smoked haddock rarebit pasty
Grilled scallop with cauliflower purée and bacon crisps
Baked brown crab pie with Mornay sauce
Filo wrapped crab samosa with green mayonnaise

Meat

Quail bon bon with beetroot and herb dip
Seared peppered beef on potato rösti with horseradish
Bacon and quail egg pie
Soy and sesame chicken with ginger and tomato jam
Grilled Korean beef sticks with honey, green onion and soy dressing
Beef burger with Swiss cheese in a mini bun
Grilled lamb marinated in cumin, green chilli and yoghurt
Baked chicken kebab with a lemongrass dressing
Pulled pork fritter with sweet corn and chilli relish
Duck samosa with lime pickle yoghurt
Honey baked ham with pineapple relish and fried egg

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No.4

Hamilton Place

Canapé Menu

Minimum 50 guests

Dessert canapés

Treacle tartlet

Chocolate and coconut truffle

Knickerbocker glory

Berry and custard tart

Shortbread bite with whisky scented marmalade

Mixed macaroons

Lemon meringue cone

Praline chocolate basket

Raspberry and white chocolate "blondie"

Raspberry cheesecake mousse tartlet

Assorted mini ice creams with sprinkles

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