

## 2015 CANAPÉ MENU SELECTOR

### Pre- Dinner Canapés

Selection of 6 canapés

£21.00 per guest

### Cocktail Canapés

Selection of 10 canapés

£34.00 per guest

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

Selection of 15 canapés per guest

£39.00 per guest

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

Selection of 20 canapés per guest

£44.00 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  
Goats Cheese Lolly with Pistachio and Grape  
Cauliflower Panna Cotta with Wild Mushroom  
Baby Mozzarella with Air Dried Plum Tomato  
Spring Vegetable Wrap with Daikon and Shiso  
Rosary Cheese Custard, Black Olive with Multi Grain Cracker

#### HOT VEGETABLE CANAPES

Nori Spring Roll Tempura with Wasabi Sauce  
Tartlet of Cashel Blue Cheese and Leeks  
Risotto Beignet with Peas and Parsley  
Cherry Vine Tomato Tart, Red Onion Marmalade  
Crispy Fried Tofu with Sesame Soy Sauce  
Gorgonzola and Walnut Gnocchi  
Ricotta Cheese Gnocchi with Pesto

#### COLD FISH CANAPES

Smoked Salmon with Caviar and Dark Rye Bread  
White Anchovy with Tomato and Paprika Powder  
Cod and Potato with Mustard Cream  
Millefeuille of Smoked Salmon  
Lobster Cocktail, Oriental Rice Crackers  
Tuna Sashimi Wrap with Enoki Mushroom and Sweet Onion Dressing  
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  
Queen Scallops with Tuna and Lemon (£1 Supplement)  
Tiger Prawns with Japanese Bread Crumb and Wasabi Sauce  
Seared Tuna with Sesame and Chilli  
Monkfish Wrapped with Prosciutto Ham  
Homemade Crab Spring Roll with Nori  
Sea Scallops and Black Pudding, Apple Puree (£1 Supplement)  
Lobster Toast with Lime, Lemongrass and Sesame Seed on Brioche  
Crab Cake with Avocado and Tomatoes

#### **COLD MEAT CANAPES**

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

#### **HOT MEAT CANAPES**

Mini Chicken Tikka, Poppadom, Pomegranate Yoghurt  
Crispy Pork Belly Croquette with Corn Cream  
Chicken Satay with Wild Sumac and Peanut Sauce  
Korean BBQ Pork with Chilli Sauce  
Hot Grilled Beef in Teriyaki Glaze with Crushed Salted Peanut  
Skewer of Smoked Lamb Loin, Pepper and Almond Sauce  
Honey and Sesame Baked Chicken Wings  
Selection of Steamed Dim Sum with Chilli Soy Sauce  
Mini Wagyu Burger with BQ Sauce

#### **DESSERT CANAPES**

Macaroons  
Chocolate Brownie, Dulcey Cremeux  
Vanilla Cheesecake, Strawberry Cream  
Crispy Coffee Choux  
Lemon Meringue Nest  
Fruit Tartlets  
Almond Bar with Raspberries  
Chocolate Madelines  
Salted Caramel, Dark Chocolate Tartlet  
Rolleux Griotte