

food by
dish



Canape Menu 2020

Food by Dish

Hot Canapes

Meat

Braised lamb pastille, green pepper ketchup

“Steak and chips”

Oxtail bon bon, oyster mayo, sea purslane

“Popcorn chicken” blue cheese crème fraiche, celery

Pork belly, bacon jam, crackling skewer

Venison bolognaise bon bon, chocolate gel, blackberry

“Ham and Eggs” crispy ham hock, quail egg, tarragon

Smoked jerk chicken lollipops, banana ketchup

Beef and pistachio baklava

Fish

Crab doughnut

Prawn and lime leaf cigar, seaweed mayo

Herb breaded lemon sole, gherkin ketchup, malt vinegar powder

Lobster roll, passion fruit caviar

Crispy prawn, bourbon creme fraiche pipette

Scallop Whaldorf, sweet and sour apple, walnut crumb, lemon mayo, celery cress

Kedgeree arancini

Salt and pepper squid, nuoc cham dressing

Vegetarian

Artichoke cigarillo, soy foam

Cauliflower cheese beignets, chilli jam

Quails egg ravioli, truffle dressing

Sweet potato falafel, caramel aubergine puree, Kalamata olive

Beetroot dumpling, charred broccoli, Parmesan puree

Cheddar churros, mole

Wild mushroom arancini, black truffle mayonnaise

Kale and sweet potato bon bon, parsnip puree



Cold Canapes

Meat

"Rueben Bagel" pastrami, Swiss cheese, gherkin, sauerkraut, Russian dressing

Potted goose, pickled grapes, plum sauce

"Cherry" whipped chicken livers, foie gras, cherry jelly

Mini yorkie, rare beef, red onion marmalade, horseradish, rocket

Five spiced duck breast, mango, mouli, cucumber, sesame cone, hoi sin

Venison and chocolate "pop"

Scotch quail egg, piccalilli gel

Fish

Sea bass ceviche, mojito caviar, crispy quinoa

Sea trout and caviar cone

Tuna taco, whipped avocado, crispy shallots

Cured salmon skewer, yellow pepper ketchup, horseradish cream cheese

Tuna tataki, rose, black sesame, wasabi mayonnaise

Lobster doughnut, Marie rose, cucumber

Cajun crayfish cracker, paprika, lime, chives

Vegetarian

Japanese mushroom garden

Beetroot meringue, feta, black olive

"Apples" whipped goats' cheese, apple jelly

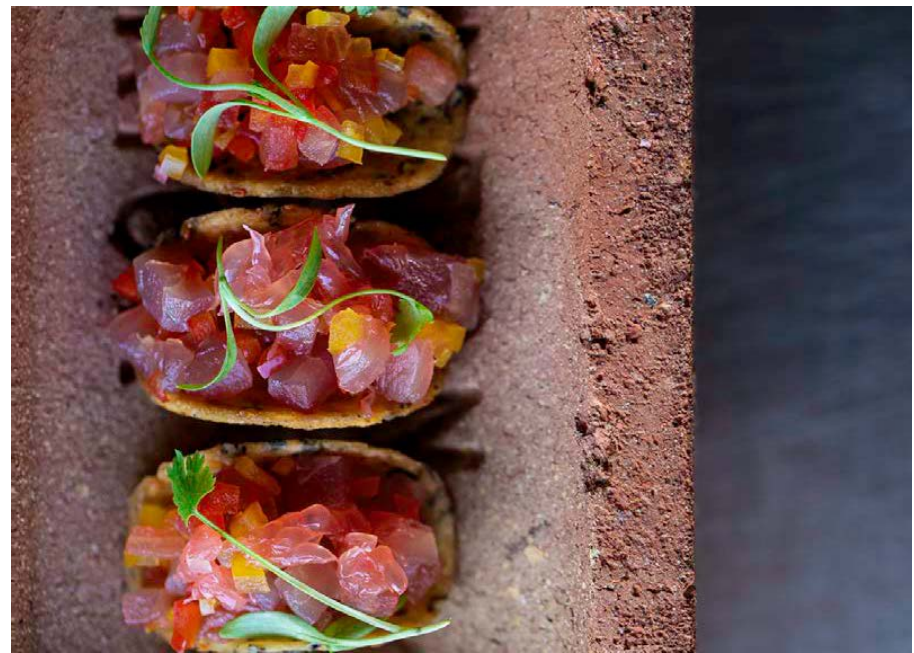
Red pepper houmous cone, crispy chickpeas

"Onion tart" set onion custard, Parmesan shortbread, onion jam, chives

"Cherry tomato" bocconcini, tomato jelly

Pumpkin and smoked ricotta tart, sage, thyme infused honey

Kale and sweet potato bon bon, parsnip puree



Dessert Canapes

Salted chocolate cup, caramel popcorn

Treacle tart, clotted cream

Baked custard, blackberry jam

Set lemon, burnt meringue, fennel

"Apple crumble cone"

"BFG" chocolate tart, cherry, tonka bean cream, gold

Espresso meringue, coffee cream, crushed amoretti

Cinnamon churros, roasted pear puree

Red velvet cake pop, cream cheese icing

Hazelnut and chocolate pinwheel, thyme

"Spotted Dick" suet sponge cake, raisin puree, orange custard cream

"Mandarin trifle" mandarin jelly, vanilla cream, madeira sponge, scorched mandarin

