

CANAPÉS AND LIGHT BITE MENU



2014

Created by
Executive Chef Ben Kelliher

You are invited to create your own menu from the following selection.

- 8 Canapés per person £24.00 (5 cold and 3 hot)
- 10 Canapés per person £27.50 (6 cold and 4 hot)
- 12 Canapés per person £30.00 (7 cold and 5 hot)

A discretionary 12.5% service charge will be added to your final bill. All prices include 20% VAT.

Cold Meat Canapés

Peppered duck with tomato and mango salsa
Coronation chicken on coriander poppadoms
Foie gras with raisin chutney
Beef Carpaccio with rocket and parmesan
Smoked chicken, onion purée and quail egg

Hot Meat Canapés

Chicken and chorizo
Teriyaki glazed beef fillet
Hoisin duck spring roll
Chicken and ham vol au vent
Barbeque pork with Jack Daniel glaze

Cold Fish Canapés

Smoked salmon roulade with caviar
Lobster with Marie Rose sauce
Asian tuna tartare
Potted shrimp on toast
Mackerel, beetroot and horseradish

Hot Fish Canapés

Panko tiger prawns with sweet chili sauce
Salmon fish cake with sweet pepper chutney
Cornish crab spring rolls with basil mayonnaise
Pepper seared tuna with saffron aioli

Cold Vegetarian Canapés

Beetroot and horseradish cream cheese
Cherry tomato, mozzarella and basil
Quail eggs with paprika and celery salt
English asparagus with truffle hollandaise (mid-
April to mid-June)
Red pepper and goats' cheese tart

Hot Vegetarian Canapés

Butternut squash and parmesan risotto fritter
Cheddar cheese puffs
Blue cheese and onion tart
Vegetable spring roll with sweet chili sauce
Wild mushroom vol au vent with truffle
hollandaise

£3 per piece

Light Bites

Fish and chips served with tartar sauce
Mini cheeseburgers
Roast beef and Yorkshire pudding
Hot dogs with English mustard
Mini lobster roll

£4 per piece

Dessert Canapés

Chocolate éclairs
Assorted macaroons
Lemon tart
Black Forrest chocolate cup
Toffee apples
Selection of chocolate truffles

£3 per piece