



Canapé Menu
Spring / Summer 2016

FISH

Seared tuna with tomato marmalade and basil cream cheese

Coconut scallop ceviche with a mango and vanilla salad and sesame tuille

Smoked salmon mousse in a charcoal cone

Mussel marinières with white wine, parsley and a potato stick

Breaded octopus with oyster mousse and caviar

Salmon wasabi ceviche with cucumber and cream cheese

Charred smoked mackerel with lime mousse and keta

Green prawn curry with rice bon bon and coconut crumbs

Confit salmon rillette with dill crème fraîche and charcoal

Smoked salmon mille-feuille with bagel spices

Scorched sea bass with lemon aioli

Crab and apple with cucumber grits, coriander and red onion

MEAT

Seared aged beef with blue cream cheese and piquillo pepper

Chicken and chorizo ballotine with honey mayo

Slow cooked teriyaki pork belly with roasted pineapple and ginger

Garstang blue sausage with creamed onions and crispy potato

Pulled smoked chicken with mango salsa and pecan nuts

Venison tartar with chilli and chocolate sauce

Smoked chicken Laeb in a pistachio cone

Seared lamb with celeriac and rosemary croutes

Coq au vin with brown butter crumb and mushroom ketchup

Cured duck with mango salsa, sesame basket

Pulled pork croquette with smoked salad cream and watercress

Slow braised lamb faggot

Truffled parsnip cream, pea shoots

VEGETARIAN

Charred palm heart with sundried tomato mayonnaise and rocket

Truffled brie on honeyed brioche

Confit baby leek with romesco sauce

Caramel poached pear with rosemary custard and a clove tuille

Forest mushroom choux with cream cheese and tarragon

Deep fried chives and tofu balls with ponzu dressing

Fig and goat's cheese panna cotta with thyme and hazelnut crumbs

Smoked mozzarella with aubergine puree and beetroot

Brie aubergine crepes with honey dressing

Crystal vegetable goya with a chilli and mushroom water dressing

Crispy asparagus gnocchi with rosemary and parmesan cream

Charred broccoli and stilton tart with parsley mayonnaise

DESSERT

Summer pudding with clotted cream and crystallised tarragon

Opera gateau with espresso cream, chocolate glaze and hazelnut

Chocolate brownie with banana mascarpone and earl grey crumbs

Passion fruit marshmallow with coconut crumb and caramel syrup

Pistachio olive oil cake with baked apricot, Chantilly and toasted almonds

Summer fruit tarts with candied orange and mint

Baileys brûlée encased on a chocolate and lavender shortbread

Chocolate cremeux, muffin and fermented cherries

Carrot flap jack with Goji berries and frosted cream

Baked white chocolate with pickled blueberries and mint