



Canape Menu

- 1) Goats Cheese, Gruyere & Sun Dried Tomato Tarte
- 2) Griddled Thai Chicken with Satay Dip
- 3) Parmesan & Black Olive Shortbreads, Parsley Pesto & Goats Cheese
- 4) Mushroom Tarte Tatin
- 5) Foie Gras on Toasted Brioche, Italian Baked Fig (£2 supp)
- 6) Spicy Asian Beef Fillet with Coriander in Filo Cups
- 7) Yorkshire Pudding, Aberdeen Angus & Fresh Horseradish
- 8) Mini Shepherd's Pies
- 9) Cocktail Cumberland Sausages, Honey Mustard Glaze, Toasted Sesame Seeds
- 10) Roast Pork Belly, Sage & Caramelised Apple
- 11) English Asparagus Wrapped in San Danielle Ham, Hollandaise Sauce
- 12) Beef Carpaccio on Potato Rosti, Truffle Oil & Parmesan
- 13) Roast Onion Squash, Paneer, Coriander & Pomegranate Seeds on toasted Blini
- 14) Seasonal Root Veg in Filo with Sumac & Cucumber Raita

FISH

- 15) Blackened Snapper Tostaditos
- 16) Potato Nests with Fresh Horseradish, Smoked Salmon, Quail & Salmon Eggs
- 17) Smoked Mackerel in Filo with Baton of Golden Beet
- 18) Devilled Crab Cakes, Tomato Remoulade
- 19) Crab & Basil Mayonnaise Croustades, Fine Lemon Zest
- 20) Filo Cups with Tuna, Grapefruit, Lime & Mango Ceviche

PAGNOTTA BRUSCHETTA

- 21) Pea & Edamame Bean Puree, Mint, Parmesan
- 22) Wild Smoked Salmon, Crème Fraiche & Capers
- 23) Sun Blush Tomato, Goats Curd, Pesto
- 24) Balsamic fig & Blue Cheese
- 25) Chicken Liver Pate with Peppered Pears
- 26) Morecombe Bay Potted Shrimp
- 27) Cannellini Beans & Sage
- 28) Smashed Chickpea, Heritage tomato, Red Onion & Mint
- 29) Lincolnshire Smoked Eel with Gari & Wasabi Mousse



Canape Menu

SKEWERS

- 30) Spiced Prawns with Ginger Mayo & Coriander
- 31) Fresh Atlantic Lobster, Aioli & Cayenne Pepper (£3 ph supp)
- 32) Scallop & Monkfish on Rosemary Sticks, Chilli & Parsley Oil
- 33) Grapefruit Seabass Ceviche
- 34) Fennel & Lemon Marinated Feta & Black Olive
- 35) Prosciutto Wrapped Fig & Parmesan
- 36) Angels / Devils on Horseback
- 37) Rare, Aged Aberdeen Angus Beef, Fresh Horseradish Cream and Rocket
- 38) Datterini Tomatoes, Buffalo Mozzarella, Purple & Green Basil

SOUPS & CUPS

- 39) Roasted Butternut Squash & Chestnut
- 40) Vodka Gazpacho
- 41) Watercress, Pea & Mint
- 42) Moroccan Spiced Chickpea
- 43) Porcini & Potato (w/white truffle: £2 supp)
- 44) Fennel & Pernod Volute

SWEET

- 1) Lavender Scones, Strawberry Jam & Clotted Cream
- 2) Almond Tart, Crème Fraîche
- 3) Chocolate Walnuts
- 4) Brownies
- 5) Chocolate Dipped Strawberries

We use Organic Produce wherever possible,
and source our vegetables direct from the market at Covent Garden.

Our Bruschetta is Italian artisan baked in small batches, using only the best sourced flour and yeasts.

SUGGESTED NUMBERS & COSTS

For a short (up to 90 mins) drinks reception / gallery opening or as a starter to a sit down reception,
we would recommend 4-5 menu choices, 7 items per head at £19 + VAT per head.

For a canapé only, or longer reception, 7-8 menu choices,
12 items per head at £29.50 + VAT per head will suffice.

**Please call Limpet Baron or David Hughes on 07983 215 381
to discuss your requirements.**