



## Canapé Menu

### Fish and Seafood

- Gravadlax of Chermoula salmon on flatbread with preserved lemon and coriander yoghurt
- Mini Fish & Chips with pea mayo
- Scallop ceviche served on a china spoon with sour mango and papaya salad and Nam Jim dressing
- Salt cured Loch Duart salmon on crisp rye bread with smoked crème fraîche, grilled cucumber, herring caviar and dill
- Home smoked mackerel in a beetroot cone, horseradish and apple salad and daikon shoots
- Carpaccio of sea bass on ginger sticky rice with shizo dressing and rock chive mayonnaise
- Sesame crusted crayfish tails wrapped in sushi rice with spring onion and wasabi
- Marinated tiger prawns wrapped in kataifi pastry with a chilli crème fraîche dip
- Mini fish pie with haddock, salmon, leeks and a cheddar mash topping
- Roast salmon with Indian spices and a poppadom crisp, served with cucumber raita

### Meat and Chicken

- Foie gras cured with brandy and Madeira, Chinese five-spice sablé biscuit and a pineapple and ginger relish
- Merrifield duck breast with blood orange jelly on toasted date loaf
- Chicken liver parfait, crisp skin crackling with mulled grapes, enoki mushrooms and chives
- Slow braised lamb breast on a chickpea fritter with wood roasted peppers and salsa verde
- Jellied ham hock and pork rillettes on toasted Poilâne with pickled mustard seeds and apple
- Seared carpaccio of Scottish beef on toasted sourdough with a truffle artichoke purée and parmesan
- Pork belly braised with Chinese spices, sweet potato purée and a plum and tea relish with crisp crackling
- Crisp duck confit and kataifi lollipops with sweet peach centre
- Grilled steak and chips with béarnaise sauce
- Roast venison sausage rolls with spiced red cabbage purée
- Mini Beef burgers
- Char-grilled chicken chatujak satay skewers with peanut dipping sauce

### Vegetarian

- Cornish Brie panna cotta on rosemary shortbread with grilled pears and pear cider jelly
- Home smoked tomato, lime and red onion salsa on a black bean and sweetcorn fritter
- Wigmore goat's cheese with red pepper jelly on toasted basil bread with Arbequina olives
- Parmesan custard on a crisp wafer with grilled artichoke, truffle dressing and rocket
- Herbed polenta with imam bayildi and a tomato and basil salsa
- Char-grilled courgette on toasted olive bread with red pepper hummus and coriander
- Caramelised tomato, shallot and olive tatin with pesto
- Mini Stilton soufflé with quince purée
- Pumpkin, spinach and chestnut risotto in a parmesan cone
- Warm cauliflower and truffle soup shot with cauliflower crumbs
- Goat's cheese, red pepper and black olive fritters wrapped in kataifi pastry

### Dessert

- Mini lime cheesecake on a lemon shortbread biscuit
- Chocolate square on a raspberry shortbread
- Passionfruit and orange brûlée on a Financier biscuit
- Poached apple with star anise and lemon cream in a sesame croquant
- Mini rhubarb crumble tart
- Mini banoffee pie
- Iced peanut butter parfait dipped in milk chocolate
- Crisp pear and ginger money bag
- Mini marshmallow tea cake