



Simply Delicious

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

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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

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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 goats' 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

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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

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