



# Canapé Menu 2010





## Canapé Menu 2010

Our canapé menus have been designed to accompany a drinks reception or as a post conference or pre-dinner appetiser

Minimum numbers of 40 apply

Pre-dinner appetiser – choose 4 savoury options from the choices below **£9.50**

Post conference appetiser – choose 6 options from the choices below **£13.95**

Drinks reception – choose 8 options from the choices below **£19.95**

(W) denotes items served warm and (C) denotes items served cold

### Meat options

- Corn fed chicken mousse, pickled walnut and chervil (C)
- Carpaccio beef, pimento and chive salsa (C)
- Pork fillet, herb puree and rye bread toast (C)
- Smoked chicken skewer, rocket pesto (W)
- Slow roast shin of beef, horseradish and watercress spring roll (W)
- Provençal lamb tartlet (W)
- Confit ham hock, grain mustard and spinach roulade (C)
- Tagine lamb skewer (W)
- Chinese beef and pine nut praline (W)
- Salami, sauerkraut and crispy parsley (C)

### Fish options

- Smoked trout, celeriac remoulade and cucumber barquette (C)
  - Hickory smoked salmon, chive jelly, parmesan Blini (C)
  - Grilled sardine, spiced tomato chutney, foccacia toast (W)
  - Sweet chilli king prawn, capsicum and almond crunch (W)
  - Creamed mackerel, herb choux bun (C)
  - Vanilla and whisky salmon, lentil tart (C)
  - Herb crayfish cake, smoked paprika crumb (W)
  - Potted Cornish crab, spelt bread soldier (C)
  - Sushi style tuna and Wasabi (W)
  - Poached salmon, egg and garlic cress spoon (W)
-



# Canapé Menu 2010

## Vegetarian options

- Semi dried tomato tart, basil and smoked garlic (W)
- Cep mushroom tart tatin, walnut pesto (W)
- Curried pumpkin and talegio cheese skewer (W)
- Garlic dhal and nigela seed toast (W)
- Marinated courgette, Boccacini and tomato crisp (C)
- Humus croute, asparagus and balsamic onion (C)
- Sweet bell pepper, tarragon cream (C)
- Chow mien spring roll, hoi sin dipping sauce (W)
- Provencal pesto rocket roulade (C)
- Mini Caesar cups, caper mayonnaise (C)

## Sweet options

- Macaroon selection (C)
  - Mini citrus tarts (C)
  - Crackle chocolate lollipops (C)
  - Tropical fruit kebabs with vanilla bean syrup (C)
  - Chocolate brulee spoons (W)
  - Mini stem ginger puddings (W)
  - Mini Bakewell tarts, kirsch cherries (W)
  - White chocolate and raspberry gateaux (C)
  - Mini sticky toffee pudding, caramel crisp (W)
  - Caramelised rhubarb, biscuit crumb (W)
-