



Blue Strawberry Canapé Menu

Autumn/Winter 2009

If you would like any further suggestions for your event, or have any dietary requirements, please do not hesitate to ask



Fish and Seafood

Served cold

Swordfish tartar in a wonton cone with coriander salsa
Salt cod brandade mousse with tomato powder and tomato jam
Sashimi of swordfish and watermelon salad on ginger sushi rice
Thai marinated tiger prawns with a ginger yoghurt dip
Cornish crab mousse, smoked salmon powder, sevruga caviar and sour cream
Smoked yellow fin tuna, French beans, peppers and niçoise dust

Served warm

Sesame crusted crayfish rolls with coriander aioli
Kataifi prawns with a marjoram foam
Szechuan peppered tuna steak with guindilla chilli yoghurt
Maryland crab cakes with a sweet corn relish
Smoked haddock and leek croquettes with tartar sauce
Scampi tail wrapped in potato with a mushy pea dip

Meat and Chicken

Served cold

Grey meringues with foie gras mousse and tea bread powder
Guineafowl ballotine with cranberry and pecan stuffing, parsnip rösti
Corn fed chicken terrine, walnut toasts and quince purée
Hay smoked venison loin, pickled root vegetables and liquorice powder
Crispy duck rice paper rolls, coriander and toasted cashews
Foie gras terrine, toasted brioche and Sauternes raisins

Served warm

Kromeski of duck with a tarragon mustard and sauce gribiche
Slow cooked short rib beef croustillant, wilted spinach and cauliflower purée
Spiced lamb fillet with ras el hanout, almond crust and red pepper jam
Braised shoulder of roe deer wrapped in spiced brik pastry and carrot cake sauce
Peppered beef fillet with horseradish cream
Hazelnut crusted corn fed chicken with dukka and a lemon mayonnaise



Vegetarian

Served cold

Beetroot meringues with goat's curd and pain d'épice
Tallagio chiboust, tomato powder and spiced tuille
Vietnamese rice paper roll with mint and toasted peanuts
Fourme d'Ambert with Sauterne jelly and rosemary sablé
Szechuan pickled cucumber, daikon and shizo roll
Catalan peppers with baba ganoush and parmesan tuille

Served warm

Tomato and basil risotto served in a parmesan cone
Truffled quail's eggs in a parmesan crust
Cippolini tarte tatin with goat's cheese and aged balsamic
Jerusalem artichoke soufflé with rocket and apple salad
Stuffed palm hearts with cream cheese and piquillo peppers
Parmesan custard tart with potato crisp praline

Dessert Canapés

White Russian toffee mousse with a milk chocolate biscuit
Cranberry jelly with lime and mandarin compôte
Caramelised almond Florentine with white chocolate and coco beans
Orange and tea flavoured truffles
Deep chocolate and caramel mousse on a praline biscuit
Praline fudge cake with rum glaze and coffee nougatine
Mini churros with a honey and lemon dip
Victoria plum paté de fruit with spiced orange chutney
Caramelised lemon tart
Confit Williams pear with sour plum cream