

2018
PRIVATE DINING CANAPE MENUS

COCKTAIL RECEPTION CANAPÉ MENU 1

£59

Cold Canapés

Smoked Salmon Moscovite

Vietnamese Vegetable Roll

Tartlet of Tunworth Cheese with Apple Compote

Cornet Smoked Eel with Horseradish

Parmesan Crisp with Goats Cheese and Fig Chutney

Oyster Cracker with Pickled Cockles

Foie Gras Truffle

"Ritz Crisps"

Hot Canapés

Truffled Wild Mushroom and Celeriac Pizza

Smoked Eel Tempura, Horseradish Dressing

Spiced Brioche en croûte, Tandoori Chicken with Coriander

Curried Cauliflower Samosa with Coriander

Smoked Ox Cheek Pithivier

Leek, Onion and Cheese Tartlet

Gougères

Bonbon of Truffled Duck Confit

Crab Cake with Salted Lemon Dressing

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Dessert Canapés

White Chocolate and Passion Fruit Pomponette

Petit Choux Croquant

Raspberry Macaroon

Biskelia and Caramel

Ritz Madeleine

COCKTAIL RECEPTION CANAPÉ MENU 2

£50

Cold Canapés

Scallop Tartare with Mouli and Avocado
Coussinet of Smoked Salmon and Crab
Black Olive Pinwheel with Goats Cheese
Goose Liver with Gingerbread and Spiced Apple
Mackerel with Beetroot Horseradish
Apple Crab Roll with Avocado
Black Pepper Tuiles with Creamed Cheese and Roast Pepper
Tartlet of Wild Mushroom
Salmon Tartare with Pickled Ginger and Soy

Hot Canapés

Brioche Pizza with Broad Bean and Peas
Gougère with Crackling
Warm Langoustine à la nage
Mini Samosas
Soy Glazed Chicken with Ginger
Bouchée of Wild Mushrooms
Noisettes of Brill Darphin
Mini Smoked Ox Cheek Torte
Glazed Beef Fillet, Crisp Shallot and Horseradish
Duck Confit with Baked Potato Espuma

COCKTAIL RECEPTION CANAPÉ MENU 3

£43

Cold Canapés

Lemon Meringue, Smoked Salmon Mousse
Tartlet of Tunworth Cheese with Pickled Walnuts
Ceviche Scallop, Passionfruit Dressing
Goats Cheese with Fig Compote
Daikon Rolls Avocado and Chilli
Goose Liver, Spiced Port Reduction
Coronation Chicken

Hot Canapés

Tartlet Royal with Alsace Bacon
Grilled Fillet of Beef with Ginger and Spring Onion
Bouchée of Wild Mushrooms with Snails and Tarragon Sabayon
Indian Spiced Lamb with Potato Samosa
Oriental Spiced Chicken Winglets
Monkfish Beignet with Salsa Verde

COCKTAIL RECEPTION ADDITIONAL CANAPÉ ITEMS

Mini Blini with Caviar and Crème Fraiche £20 Each

£3.50 per Canapé

Cold Canapés

Herb Rolled Goats Cheese

Japanese Egg Roll, Smoked Salmon

Goats Cheese Sandwich, Orange Gel

Tartlet of Asparagus and Gorgonzola Cream

Salmon Sushi Rolls

Marinated Sea Trout, Avocado Citrus

Hot Canapés

Bouchée of Quail Eggs with Truffle Sabayon

Crab Cakes with a Pickled Lime Sabayon

Slow Cooked Pork Belly with Crisp Skin and Apple Purée

Tartlet Quiche Lorraine with Crisp Alsace Bacon

Friture of Baby Squid with Chilli and Lime

Almond Crusted Tempura Prawns, Chilli and Lime

Deep Fried Scampi Filled with Crab *(Additional £1 Supplement)*

PRE LUNCHEON AND DINNER CANAPÉ MENU 1

£21

Cuissenette of Smoked Salmon and Crab
Tartlet of Camembert with Apple Compote
Goose Liver with Gingerbread
Spicy Vegetable Roll
Coronation Chicken
Noisette of Brill Darphin

PRE LUNCHEON AND DINNER CANAPÉ MENU 2

£19

Daikon Vegetable Roll with Pickled Ginger and Soy
Pinwheel Sandwich with Goats' Cheese and Olive
Cornet of Smoked Eel with Horseradish
Smoked Salmon Moscovite
Goose Liver with Gingerbread