

**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

(Continued over page)

**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  
Duck 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  
Duck 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  
Duck 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  
Duck Liver with Gingerbread