



# CANAPES

*(amuse-gueule)* mouth watering



**Celery boat hearts** filled with a green pepper mousse piped in whirls and sprinkled with poppy seeds with a parsley sprig to garnish.

Picked **whitebait** fillets placed in scooped-out cherry tomatoes showing their tails then placed on a round croute, fried gently in butter.

Grilled **lamb kidney** wrapped in bacon flavoured with mustard, cayenne pepper, vinegar, Worcestershire and Tabasco sauce, served on small skewers with a mustard dip.

Slices of **smoked duck** placed on dry biscuits, spread with red current jelly, topped with paw paw and toasted with whole almonds plus wild lettuce leaves to garnish.

**Braised snails** wrapped in Parma ham, placed on a cocktail stick to hold, served with a light mayonnaise dip containing whipped cream.

Crostini with topping of: **char grilled vegetables** and mozzarella; flaked tuna fish and basil; goat's cheese with peppercorns; butterbeans and garlic; smoked cured ham with rocket and sliced fig.

Thick mini-round **buckwheat pancakes**, topped with smoked salmon and thick sour cream, garnished with chives a la BLINIS. \*

Crostini topped with mixture of chopped **raw tuna fish**, garlic, capers and avocado, then flavoured with sour cream, soy sauce, lemon juice and coriander.

A canapé of chopped **beef fillet** mixed with chopped anchovies, gherkin's, capers, shallot's and Worcester sauce, then scooped onto brown toast squares.

Glazed **Welsh rarebit** of white, thick and smooth cheese sauce flavoured with ale and Worcestershire sauce, then glazed on buttered granary bread and topped with rhubarb chutney.

Large rounds of **courgettes** sautéed, then topped with pine nuts cohered in a thick rich mushroom veloute sauce containing diced mushrooms.

Sliced **smoked chicken breast** placed on Crostini, spread with horseradish sauce garnished with crispy bacon curls and sugar roasted almonds.

Piped homemade **game parfait** thinned with a little cream, spread on heart-shaped croutons with cherry tomato cut in quarters and apple chutney to garnish.

**Petit tartlets** made with lard-based pastry, half filled with red pepper jelly, topped with piped soft goat's cheese with a pecan nut glazed in aspic.

Bite-size cut baguette with a topping of soft **sun-dried tomatoes**, a slice of globe artichoke and finished with slightly melted Gouda cheese shavings.

**Snails** served hot, wrapped in thinly-cut smoked fish fillets, such as salmon, with a herb sprinkling on top and a sharp paprika sauce to dip.

Grilled **lamb kidneys** wrapped in mustard-flavoured streaky bacon, spread with red currant jelly and served on wooden skewers with a light mustard dip.

A croustade of a hollowed-out piece of bread, deep fried then filled with slices of **caramelised quince** glazed golden brown, then brushed with butter on serving.

Pastry boat-shaped **barquettes** filled with fresh pea puree and topped with a garnish of fried chopped bacon and a quarter-cut boiled quail's egg.

Puree of **broad beans** slightly creamed, flavoured with garlic then spread on toasted buttered ciabatta and garnished with watercress salad sprigs.

Just cooked **mange-tout** split lengthways and filled with crème fraiche, then-topped with a colourful red garnish and anchovy fillets cut into diamond shapes.

**Crostini** rubbed with chopped chilli then browned on the griddle having first been dipped in melted butter and topped with a pickled apricot cut in slices.

Fingers of **walnut bread** spread with horseradish cream and layered with CARPACCIO of fresh thinly sliced Scottish salmon cut and decorated on serving\*.

Rounds of soft white bread fried in butter, piped with full fat **cream cheese** and topped with petit bouquets of rocket salad and rounds of black olives.

Savoury flat **shortbread** flavoured with creamed horseradish and topped with a slice of smoked mackerel and lumpfish eggs set in aspic jelly.

Roulade of herbed **buckwheat pancakes** rolled with roasted peppers, cream, full-fat cheese and rocket salad, then cut into slices and skewered to serve.

**Watermelon balls** placed on sticks with frilly ends, with squares of Greek feta cheese and black pitted olives, then dipped in dressing to marinate before serving.

Warm round short crust **petit tartlet** filled with soft crumbled mature stilton, drizzled with apricot savoury coulis, then topped with a pickled walnut to finish.

**Plantain banana** cut into thin slices then deep fried as crisps, served with homemade dips of hot tomato salsa and mashed avocado guacamole. A cocktail stick with hot grilled aubergine dice, baked whole cherry tomatoes and buffalo mozzarella cheese rolled in pesto sauce.

Miniature **lentil poppadoms** deep fried, spread with chopped hot vegetables then topped with a hot flavoured lime chutney.

Cigar-shaped filo pastry filled with fresh **asparagus** spears deep fried in batter and served with a garlic mayonnaise dip puffed up with whipped cream.

Puff pastry **fleurons** baked in the oven with a parmesan cheese glaze and topped with a thin strips on anchovy fillets in criss-cross fashion.

Deep-fried **Cod goujons** in batter and long thin Pommes frit served in a paper cone with small crunchy pickled onions and pots of fresh mayonnaise.

Boiled **Quail's eggs** cut lengthways, the yolk removed, then filled with flaked Cornish white crab meat cohered with mayonnaise and sprinkled with paprika pepper.

Pre-roasted **shoulder of lamb** cut in strips, wrapped in blanched spinach leaves and finished in filo pastry, then baked in the oven and served with a mint-flavoured yoghurt.

Mini bite-size **Cornish pasties** made with minced beef steak skirt, onions

and boiled potatoes, all cohered in thick gravy, then wrapped and baked in short crust pastry.

One mouth-size petit **Yorkshire pudding** cup filled with a slice of roasted lamb loin cut thin and pink with a small flavouring of red current jelly drizzled over the lamb.

A heavy rye triangle buttered then covered with **Gravadlax**, topped with a little crème fraiche cut in fancy shapes and garnished with a dill sprig in aspic.

Petit **sweet potato croquette** shaped in small rounds, coated in flour, egg and breadcrumbs, deep fried in oil, placed on doilies and served with a lime chilli dip.

**Sesame toasts** browned in the oven then decorated with a lid of teriyaki salmon with thin slices of overlapping pickled cucumber.

**Pureed pumpkin** with parmesan mixed with choux paste then fried as fritters, shaped in small scoops, served with a crème fraiche and paprika-flavoured dip.

**Chunky chips** with their skins on, deep-fried in duck fat then rolled in a paprika seasoning, served in paper cones with a garlic mayonnaise and herb dip.

**TATTY petit scones** split then covered with smoked salmon and a layer of crème fraiche, then topped with black lumpfish roe and a sprig of parsley to garnish\*.



Warm canapé of **rolled puff pastry wheels** baked in the oven with a filling of blue cheese and tomato paste then cut and served on white doilies.

Lightly toasted and buttered **pumpnickel bread** cut into triangles with a layer of gravadlax slices and a blob of horseradish sauce with a sprig of dill.

**Smoked chicken breast** slice with a chutney coating wrapped in blanched dried lettuce then placed on a dried dill biscuit and brushed with aspic.

Rolled air-dried salted beef **BRESAOLA** with parmesan shavings inside a small log, then glazed with aspic jelly and served with thin slices of pickled sweet and sour gherkin's\*.

Poached **smoked haddock** flaked and creamed then placed on squares of thick buttered granary bread with caper buds to garnish.

Fried **white pudding** cut in small wedges then placed on fried brown bread with a topping of prune and sweet red onion chutney.

Bite-size mini-marinated fresh **salmon** pieces cooked EN PAPILOTE style in the oven, wrapped in greaseproof paper with shallot's and a sprinkling of white wine\*.

Smoked **streaky bacon** wrapped around prunes, grilled then placed on a frilly cocktail stick and served with a warm and runny cranberry dip.



Canapé of **focaccia** bun cut in wedges, flavoured with rosemary, topped with rare beef curls and garnished with shaved parmesan.

**Belgian FLAMICHE** of small dough bun, baked in a shell mould with a filling of grated cheese mixed with raw eggs\*.

Deep-fried thin **spring rolls** filled with spicy flaked crab and bean shoots, served with a mixed citrus dipping sauce.

Tandoori grilled **monk fish** slices placed on a rye-flavoured fried croute with a topping of fresh pickled mint leaves and served with a sour cream dip.

Florentine canapé of **sautéed spinach** placed on a croute with a half-boiled quail's egg and finished by glazed au gratin.

Mini deep-fried **Fish 'n' Chips** of battered fish with the chips cooked in duck fat, served in a cone with a separate dip of diced onions in mayonnaise.

Flaked soft new-season **lamb** skewered individually on a fork with sun-dried tomatoes, flavoured with fresh-chopped mint served warm.

Sliced boned roasted **quail** placed on a fried croute with red apple puree, flavoured with nutmeg and with a rocket leaf to garnish.

Rounds of fried bread, pale in colour, covered with **mashed anchovies** and piped with whipped cream, topped with a parsley sprig garnish. Puff pastry **bite-size rounds**, baked, spread with creamed broccoli puree and topped with a slice of French brie and slices of de-piped black grapes.

Warm rolled **herbed pancake** filled with soft goat's cheese, cut into round slices, kept together and served with a fancy cocktail stick (buffet skewers).

Small parcels of **filo pastry triangles**, filled with cream cheese and spinach, flavoured with chopped dill then baked in the oven just before serving.

Italian **BRUSCHETTA** of lightly toasted bread cut in slices, rubbed with oil and garlic, topped with a grilled aubergine slice, a teaspoon of tomato salsa and flaked smoked mackerel\*.

Small choux **profiteroll** cut in half and filled with prawn puree cohered with mayonnaise, seasoned and aspic glazed.

Puff pastry **CROUSTADE** with faked white **crab meat** in a white sauce and fresh grated coconut\*.

**PAILLETES AUX CUMIN**: twists of cheese straws flavoured with paprika and caraway seeds and served by placing into a baked ring of puff pastry\*.

Mini metal pot filled with a sauce **PERIGOURDINE** with deep-fried matchstick potato chips rolled in rock salt\*.

Grilled petit Crostini **Italian bread** cut in rounds, topped with pine kernels and diced celery in a thick béchamel sauce.

**Roquefort cheese** rolled into balls then dipped in liquid honey, covered with a mixture of finely chopped nuts mixed with mousse.

Picked **whitebait** fillets placed rolled up in scooped-out cherry tomatoes with the top replaced.

Grilled **lamb kidney** wrapped in bacon with a sauce **DIABLE** to dip of shallot's, white wine, vinegar and cayenne, cooked as a reduction then added to a demi-glace\*.

**Braised snails** wrapped in Parma ham then reheated on the grill, gently placed on skewers and served with a mustard cream dip.

Cigar-shaped rolls of wafer thin **smoked turkey** filled with stewed cranberries, then presented on toasted corn bread.

**Crostinis** topped with mixture of chopped raw tuna fish, garlic, capers and avocado then flavoured with sour cream, soy sauce, lemon juice and coriander.

Sliced **smoked chicken breast** interlaid with sliced smoked cheese on Crostini with warm crispy-grilled bacon and sugar-roasted almonds.

Piped home-made **vegetable parfait**, curled on heart-shaped croutons with cherry tomato chutney chilli in flavour to garnish.

**Petit tartlets** half filled with red pepper jelly, topped with piped creamed soft goat's cheese with pecan nuts glazed in aspic to garnish.

Bite-size cut baguette with a topping of **sun dried tomatoes**, a slice of artichoke and finished with slightly melted Gouda cheese shavings.

Pastry boat-shaped **barquettes** filled with fresh pea puree, flavoured with garden mint and topped with a garnish of fried chopped bacon.

Round pastry tartlets cooked blind then filled with sliced **devilled lamb kidneys**, cooked by grilling sprinkled with sautéed shallot's and drizzled with mild mustard sauce.

**Chicken liver** made into a parfait, wrapped into long parcels in filo pastry then baked quickly in the oven until brown, served with a sour cream and herb dip.

Finely-sliced cabbage cooked as a **sauerkraut** with all juice pressed out, rolled in ox tongue spread lightly with mustard and skewered with a cocktail stick.

**Pumpnickel bread** cut into bite-size squares topped with gently-mashed smoked trout, flavoured with horseradish and cream fraiche and garnished with parsley sprigs.

Medium size **wild mushroom** cooked in truffle-infused olive oil, topped with grated taleggio cheese, melted then served in a pastry case.

**Walnut bread** toasted, buttered, cut into squares and wedges then topped with raw sliced salmon Gravadlax garnished with a sprig of dill and dipped in aspic jelly.

**Crostini Tartare**: minced beef fillet mixed with chopped anchovies, shallot's, capers, gherkin's, Tabasco and Worcester sauce spread on toasted CROSTINI\*.

Mixed fish nugget of **white fish** and scampi enrobed and deep fried in a light beer batter, served with a marmalade-flavoured mayonnaise.

Bite-sized baked **filo pastry parcels**, filled with chopped shrimps in a thick milk and cream sauce, flavoured with finely chopped onions and paprika.

**Asparagus heads** hand-wrapped with

oak smoked salmon laid on a bread base then milled liberally over the top with cracked pepper corns.

Marinated small pieces of **chicken in spices**, passed through green-coloured flour, shallow fried and served with a natural yoghurt dip.

Petit pastry tartlets filled with garlic flavoured **HUMUS**, topped with a garnish of chopped crunchy courgettes and red peppers\*.

Deep fried **Pommes Frit** seasoned with sea salt, surrounding a soft dip of pureed fennel flavoured with mashed sardines containing vinegar.

Small **filo basket** filled with a fried onion puree base, goat's cheese, garnished with rocket leaves and sprinkled with pine nuts sauteed in butter.

Quarters of **fresh figs** studded with goat's cheese, topped with a garnish of sliced blanched kumquats and parsley dipped in aspic.

Crostini brushed with olive oil and topped with spicy **poached pear** slices and a wedge of soft Chevre Blanc cheese, with droplets of fine chutney to garnish.

Mini **filo tartlet** baked blind, spread with mascarpone cheese, garnished with a sliced fig wedge and roasted pistachio nuts.

Fried white round bread **croute** spread with horseradish-flavoured crème fraiche, topped with poached flaked mackerel and poppy seed garnish.

Puff pastry **bouchees** filled with a chopped shallot base, a poached quail's egg then topped with a lime-flavoured hollandaise sauce.

Slice of **goat's cheese** log placed on a toasted and buttered croute with a caramelised petit onion and a sprig of rocket lettuce.

Grilled spicy **king prawns** marinated over-night partly cooked in their pyjamas and served with a warm smooth mango dip slightly sweet in flavour.

Chopped **herring TARTARE** mixed with finely chopped shallot's, capers, gherkin's and olives bound with thick mayonnaise and scooped on buttered granary squares\*.

Baby soft **Russian blinis** piped with a stiff cream cheese and garnished with strips of smoked salmon sprinkled with sauteed dill.

Boiled **quail's eggs** deep fried in a curried TEMPURA batter and served with a curried cream sauce dip\*.

Grilled **salmon** marinated mini brochette, skewered with red onions, placed on a fennel and leek creamed pureed base and covered with a herbed beurre blanc.

A warm **herbed Cumberland** split length-ways and piped with a whirl of creamed potato flavoured with rubbed sage.

Cocktail **chipolatas** cooked in the oven then finished and rolled in thin warm honey and coated in sea same seeds.

Pot of **warm cheese** and yoghurt sauce served with pastry herbed sticks to dip and fingers of brown and white bread with some crusts.

Kitchen-made **pork crackling**: marinate the pork rind in sea salt, all spice, star anise and citrus juice overnight, wash off the marinade, dry well, score the rind with a Stanley knife then roast with salt and serve in strips.

Quickly-fried strip of **calves' liver** spread with mustard then placed in warm petit pocket of warm Naan bread with a crunchy cooked red onion.

Oak-smoked creamed **cod eggs** set in pastry boat-shaped barquettes and garnished on top with sliced black olives.

Creamed cheese piped in whirls on toasted squares of **pumpnickel bread** and garnished with aspic glazed black grapes.

Glazed slice of **smoked pigeon** in aspic jelly placed on a round of rye dry biscuit and garnished with a truffle slice (lame de truffe).

Petit **corn flat-shaped fritters** topped with crushed garlic then garnished with thin slices of herbed game sausage.

**Creamed polenta** round placed on a dry biscuit base, topped with chopped sweet red peppers and melted goat cheese.

Petit **lime-flavoured scone** filled with crème fraiche, topped with a king prawn half and garnished with a dill sprig.

**Sesame biscuits** topped with a poached flaked mullet, a tomato pesto concasse, slice of pickled carrot and fried parsley.

**Puff pastry casings** baked blind then filled with creamed stilton and sliced apricot and cream cheese with coriander, both dusted with paprika.

Seared slices of **venison loin**, well seasoned with cracked pepper, placed on buckwheat blinis and topped with quince chutney.

Large **diced lotus root** cooked firm in a sweet and sour sauce, served warm with the sauce on cocktail sticks, the sauce being thick enough to cling to the lotus root .

Chilled thinly-sliced rare **beef fillet** rolled in chilli jam, mixed with mashed but firm fresh mango pulp and placed on herbed biscuits.

**Iberian ham** thinly rolled and loosely placed on diamond-shaped soft doughy tomato bread, spread with a little Dijon mild mustard.

**Pig trotters** cooked and set in a strong meat-flavoured jelly, scooped-out quenelle shape and placed on rounds of buttered toasted wholemeal bread.

Herbed **rissole** potato cut in half length-ways, slightly scooped out, then filled with soft black pudding, cranberry to garnish.

**Petit tartlet** filled out with a mixed cooked CEPE filling, slightly creamed then topped with a poached quail's egg\*.

**Single oyster split open**, detached from the shell but left in place and served with a topping of shallot vinegar with teaspoons to facilitate eating.

Mini **shallot-flavoured scones** split in two, filled with beef cooked pink and spread with a grated horseradish sauce.

**Cucumber jelly** cut in rounds, placed on melba toast with thinly-cut smoked salmon and decorated with capers in aspic.

Mini warm Indian spiced **sweet potato cakes** coated in a nut and breadcrumb mix, cooked by sautéing golden brown and served with a salsa dip.

Petit **poppadom** shells (made from lentil flour batter), filled with warm peeled prawns brushed with butter topped with a mango salsa.

**Diced smoked salmon** covered with taramasalata, scooped into soft poached apricot middles then presented on bread squares or biscuits.

**Snails** wrapped in bacon and soaked overnight to marinate then grilled and served on wholemeal toast squares spread with Dijon mustard.

**Emmental cheese** and pumpkin seed rye biscuits, topped with soft cream cheese piped in whirls then decorated with slices of marinated black olives.

**Rye biscuits** covered with a sherry jelly slice then topped with wafer thin peppered mackerel laid on in a decorative way.

Canapé of **slightly-sugared thick porridge** made with milk, placed on toasted biscuits topped with curls of smoked salmon and garnished with chives.

Prawns wrapped in **PROSCIUTTO** then oven cooked with olive oil and served with a alioli dip of mashed garlic with mayonnaise\*.

