

# Canapés Menu

## Fish & Seafood Canapés

- Smoked Salmon Blini, Caviar, Dill Crème Fraîche
- Beetroot-Cured Salmon, Pickled Cucumber, Horseradish Cream on Rye Crisp
- Mini Lobster Roll, Brioche, Chive Aioli
- Salt Cod Brandade Croquette, Tartare Sauce
- Thai Prawn & Lemongrass Skewer, Sweet Chilli Dip
- Tuna Tartare, Wasabi Mayo, Sesame Cone
- Smoked Salmon Mousse, Black Bread, Pickled Shallot
- ('Seared Scallop', 'Cauliflower Purée, Crispy Shallot Spoon')

## Meat Canapés

- Seared Beef, Tomato Jam, Seeded Cracker
- Sesame Lamb Belly Croquette, Minted Yogurt
- Mini Beef Tartare, Quail Egg Emulsion, Potato Wafer
- Duck Rillettes, Fig Jam, Brioche Toast
- Chicken Liver Parfait Cone, Quince Gel
- Crispy Chicken Skewer, Korean Sauce
- Mini Chicken Caesar Tartlet, Parmesan Crisp
- Mini Yorkshire Pudding, Rare Roast Beef, Horseradish Cream

## Vegetarian Canapés

- Cornish Curd Cheese on Brioche, Fruit Paste
- Wild Mushroom Parfait on Toast, Red Onion Marmalade
- Whipped Goat Cheese Tartlet, Truffle Honey & Thyme
- Roasted Butternut & Sage Arancini, Parmesan Dip
- Blue Cheese & Pear Endive Bite, Walnut Crumble
- Caramelised Onion & Brie Puff Pastry Tartlet
- Caprese Skewer, Basil Oil & Aged Balsamic
- Crispy Polenta, Taleggio, Tomato Relish

## Vegan Canapés (Optional – modern plant-based luxury)

- Beetroot Carpaccio, Cashew Cheese, Pickled Walnut Crumb
- Charred Courgette Roll, Olive Tapenade, Sun-Dried Tomato
- Miso Aubergine Bite, Sesame, Spring Onion
- Spiced Chickpea & Cauliflower Tartlet
- Sweet Potato Crostini, Avocado, Lime, Coriander

## Chef's Selection of Mini Desserts

- Chocolate Ganache Tartlet
- Lemon Meringue Bite
- Mini Raspberry & Pistachio Éclair
- Passionfruit Panna Cotta Spoon
- Almond Financier with Poached Pear