



## The Flavour Kitchen Canapé Selection

Spring/Summer 2015

**(Please remember - we are always happy to create bespoke menus or make further canapé suggestions based on your specific requirement)**

**C** – Served at room temperature

**H** – Served hot

### **Allergies/Dietary Requirements**

\*These canapés are gluten free (or can be made gluten free – please advise if this is required when ordering)

Many of our canapés are dairy free or can be made dairy free (using dairy alternatives) – please ask for further information

Many of our canapés do contain nuts and/or sesame products. We can modify canapés where required but please note we do prepare food in a kitchen where nuts are present.

### **Asian Inspired**

#### *Fish*

Mirin glazed salmon skewers with ginger soy dipping sauce (C or H)\*

Spoons of Thai crab salad with kaffir lime and chilli (C) (can also be served in cucumber cup)\*

Sesame crusted tuna with ginger and chilli marinade and papaya relish (C)\*

Vietnamese prawn summer rolls with peanut chilli dip (C)\*

*Thai fish cakes with green mango salad (C)\**

#### *Meat*

Tataki beef and enoki mushroom rolls with ponzu dipping sauce (C)\*

*Korean style beef skewers with cucumber pickle (H or C)\**

Chilli caramel pork belly bites (H)\*

Vietnamese style crispy duck rice paper rolls with plum dipping sauce (C)



Mini Korean burgers with kimchi (H)  
Chicken tikka skewers with cucumber raita (H or C)\*

*Vegetarian*

Sweetcorn fritters with Thai basil pesto (H or C)\*  
Cauliflower fritters with coconut chutney (H)  
Superfood Vietnamese summer roll with peanut dipping sauce (V)\*  
*Mushroom gyoza with sesame dip (H)*

**Modern European**

*Fish*

Harissa prawns with lemon mayonnaise (H or C)\*  
Spoons of sea bass carpaccio with lemon and truffle oil (C)\*  
Salt cod croquettes with saffron aioli (H)  
*Crab beignet with lemon aioli (H)*

*Meat*

Quail skewers with pomegranate salsa (H)\*  
Serrano ham and manchego cheese croquettes with red pepper salsa (H)  
Rare roast sirloin of beef with rocket pesto on parmesan shortbread (C)  
Pistachio lamb koftes with spiced labneh (H)\*  
Skewers of cannon of lamb with salsa verde (H or C)\*  
Honey and saffron chicken in filo cups with almond tarator and pomegranate (H or C)  
Morcilla and chorizo scotch quails eggs with piquillo pepper salsa (H or C)

*Vegetarian*

*Spiced lentil and feta kibbeh with roasted red pepper hummus (H)\**  
Smoked aubergine fritter with saffron yoghurt and walnut, sumac and pomegranate relish (H or C)\*  
Pea, broad bean and buratta bruschetta with salsa verde (C)\*  
Green olive tortilla with romesco sauce (C)\*  
*Slow roast heirloom tomato and goats cheese mousse on parmesan shortbread (C)*



### **Americano/Latino**

#### *Fish*

- Crab, lime and chilli tostadas (C) \*
- Sea bass and coconut ceviche (C)\*
- Cachaca-lime prawns with coconut salsa (C)\*
- Jamaican spiced prawn skewers with mango salsa (H or C)\*

#### *Meat*

- Chipotle chicken tacos with avocado salsa (H)\*
- Jerk chicken skewers with banana salsa (H or C)\*
- Seared beef skewers with a chimichurri sauce (H)\*
- Our classic American mini cheeseburger on brioche rolls (H)

#### *Vegetarian*

- Hushpuppies (crispy cornmeal cheese doughnuts) with a Louisiana hot sauce and mayo dip (H)*
- Sweet potato fritters with banana salsa (H)\**

### **Classic**

#### *Fish*

- Dill buckwheat blinis with sloe-gin and beetroot cured salmon, crème fraîche and caviar (C)\**
- Butter poached lobster with citrus hollandaise on toasted brioche (H or C)*
- Citrus cured salmon in cucumber cups with avocado crème fraîche and flying fish caviar (C)\*
- Posh prawn cocktail served in china spoons (C)
- Fennel and lemon infused potted salmon with pickled cucumber on sourdough crostini (C)

#### *Meat*

- Duck breast with peach chutney crostini (C)\*
- Confit lamb shoulder croquette with mint sauce (H)
- Rare roast sirloin of beef on fondant potato with horseradish (H)\*
- Pea and slow cooked ham tartlets with crème fraîche (C)
- Sirloin of beef skewers with horseradish cream dip (H or C)\**
- Smoked pork belly with Kentish apple sauce (H)\**

#### *Vegetarian*

- Goats cheese brulee on walnut toasts (H or C)



Tomato tart tatin with balsamic pearls (H or C)  
Truffle, asparagus and quails egg bruschetta (C)\*  
*Parmesan and red pepper gougeres (H)*

