



# 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, Worcester 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 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 Worcester 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 fraîche, 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 roquette 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 fraîche, 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 **PUMPERNICKEL 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**

**PAPILLOTE** 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 hard-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.

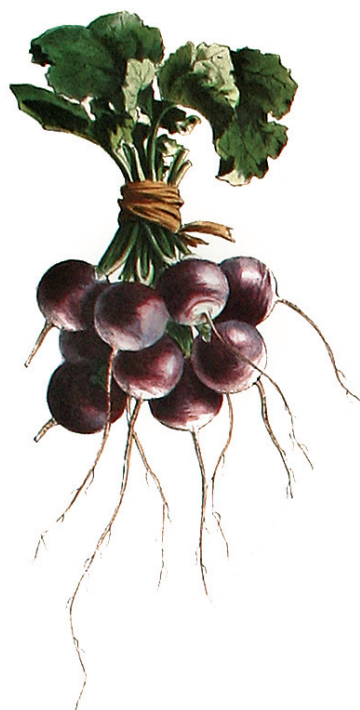
Flaked soft new-season **LAMB** skewered individually on a fork with sun-dried tomatoes, flavoured with fresh-chopped mint served warm.

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 to dip into the sauce.\*

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 chopped parsley then placed into paper cups to serve.

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 flavoured with chilli, garnished with sprig of dill.

**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.

**PUMPERNICKEL 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 Gravavlax 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 over-night, wash off the marinate, 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 **PUMPERNICKEL 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 fraîche, 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.\*

# NOTES

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