



170 Queen's Gate

L o n d o n

— Menu —

CANAPÉS

£28.00 per person. Additional items £5.00 per item per person.
Minimum order 30.

Please choose six items from the selection below. When ordering any canapés from this selection, gluten-free and dairy-free options need to be stipulated on the order.

MEAT

Glazed cut duck parfait on Pain de Mie with fresh fig

Smoked duck with duck mousse and blackberry on ficelle

Chicken liver parfait and spiced port jelly tower on toast

Six Dots smoked chicken mousse on a seeded cracker with mango chutney and pistachio

Open bagel with smoked chicken mousse, toasted almond flakes and spring onion

Chorizo and red pepper mousseline with spring onion

Grilled gammon with mixed peppers and curly endive on ficelle

Bacon, lettuce and tomato on toast

Fig wrapped in Parma ham

Parma ham rose with mixed peppers and flat parsley on feuilleté

Peppered beef with beetroot chutney and horseradish on crouton

Roast beef with horseradish on yorkshire pudding

CANAPÉS CONTINUED

FISH

Tuna mousseline with celery and peppers on white bread

Smoked salmon on triangular dark rye bread with garlic and chive cream cheese

Blinis with keta and avruga caviar

Tortilla cup ceaser salad with quail egg and anchovy

King prawn ash tartlet with avocado mousse and cherry tomato

Rolled omelette with smoked trout and keta blinis

Smoked salmon carpaccio with mayonnaise keta on crostini

Beetroot marinated smoked salmon roll with avruga on rye bread

Spicy crab salad and radicchio in a tortilla cup with avocado salsa

Quail egg wrapped in smoked salmon with avruga on toast

Pastry cone filled with smoked trout mousse, keta caviar and chives

Seared sea bass with Thai vegetables on focaccia

CANAPÉS CONTINUED

VEGETARIAN

Stack of mozzarella and roast vine tomato with pesto and yellow salsa

Walnut bread with mature stilton and figs

Goats cheese log with beetroot dust on paprika shortbread with yellow salsa

Half baby artichoke heart with porcini mousse and mixed peppers

Mixed roasted peppers with red pepper pesto on ficelle

Goats cheese, pistachio, pink peppercorn and cranberry ball

Smoked applewood cheese fan with red fruit jam on blinis

Avocado mousse with parmesan and black olive on Mediterranean bread

Half quail egg with spicy mayo and leek on ficelle

Bagel, basil pesto mousse with brie and fried parsley leaf

Zucchini and pine nut omelette with marinated roast peppers

Cheddar ploughman with curly endive, pecan and pickle on granary bread

CANAPÉS CONTINUED

GLUTEN-FREE AND DAIRY-FREE

Mille feuille of smoked chicken, red pepper mousseline and grapes

Chargrilled asparagus with cured ham and sundried tomato

Cut roasted potato with smoked salmon rosette and avruga

Chargrilled carrot and zucchini tower with tapenade and pepper salsa (V)

Tiny vegetable on grilled courgette with asparagus tip (V)

Aubergine mousseline and sweet pepper on roasted potato (V)

Carrot cup with grated celeriac salad and red pepper (V)

Bundle of julienne vegetables with chives and balsamic dressing (V)

Gluten-free bread with avocado salsa, black olive crumble and fresh half-moon tomato (V)

CANAPÉS CONTINUED

DESSERT

Fresh fruit on creamy Génoise

Pistachio and blackcurrant tartlet

Lemon curd meringue tartlet

Mini carrot cake with vanilla bean dusting and crystallised ginger

Rich chocolate brownie with fresh raspberry and cream *contains nuts*

Rich chocolate brownie with seared apple fan and apple cream *contains nuts*

Sablé biscuit with passion fruit mouse and candied lime zest

Lemon and almond scone topped with a lemon mousse and kiwi
contains nuts

Rhubarb creme brulée and pistachio dessert tart *contains nuts*

Mini banoffee pie

Mini Opera gâteau *contains nuts*

Lemon tartlet with lemon zest

Mini fresh fruit tartlet with vanilla cream

Please notify us of any special dietary requirements that you or your guests may have as soon as possible so we can accommodate your requirements.

We are able to provide kosher and halal options but require at least five working days' notice. Special menus may incur an additional charge.

Prices exclude VAT

Minimum delivery spend applies.