Cocktail Canapés 2020

THE LENSBURY

£3.10 per canapé. Minimum three canapés per person. Minimum 12 persons.

Hot Canapés

Truffle pea/pumpkin soup shots (Served warm/cold) Warm and crisp bocconcini with roasted garlic and tomato sauce

Fried vegetable dimsum selection with oriental dipping sauce Baked wild mushroom quiche with olive pesto

Mini brushetta of tomato, basil and roast artichoke

Pepper caramelised onion and boursin tarts with basil cress

Thai crab and fish cakes with chilli coriander dip

Charred tiger prawns tossed in chilli jam

Duck and Asian vegetable spring rolls with sweet soy dip

Mini crisp pizzarettes with fine chorizo and basil cress

Caramelised honey, mustard and herb cocktail sausages

The classic mini Croque Monsieur

Steamed chicken gyoza with sweet chilli and fine soy sauce Mini Yorkshire puddings, rare roast beef and horseradish cream

Braised venison shanks on mini roasted baby potatoes and red currant sauce

Lamb seekh kebabs with mint raita

Chicken satay tossed in mint and coriander with freshly crushed peanut sauce

Chicken tikka, crisp poppadoms, red onion and lemon raita Miniature beef burgers with tomato relish

Cold Canapés

Herbed lavash with hummus, mouttabel and goat cheese dip Parmesan and olive shortbreads with oven dried tomatoes and goat cheese sprinkle

Roasted artichoke tartlets with red vein sorrel

Greek salad on a skewer

Root vegetable crisps with sour cream and salsa

Poached salmon wasabi mayo, quails egg

Nigiri sushi with ponzu dressing

Loch Duart salmon tartar, fine herbs and caviar crème fraiche

Gravadlax and dill mustard on pumpernickel bread

Brandade of smoked haddock on garlic toast

Mini shells filled with classic prawn cocktail

Smoked chicken tartlets with fine mustard cress

Chinese duck, spring onion and hoisin sauce

Fine crostini with foie gras, chicken liver parfait and

red onion marmalade

Sirloin of beef with tarragon mayo in a fine filo cup

Lensbury classic devils on horseback (Prunes steeped in

vintage port wrapped in fine prosciutto)

Desserts

Chocolate tart, tonka bean cream

Assorted fruit tartlets

Mini mango and coconut trifle

Chocolate éclairs

Passion fruit and banana shooters

Tiramisu

Selection of filled macaroons

Warm brownies topped with maraschino cherries

Mini lemon tarts

Linzer cake with spiced cream