



THE LENSBURY

Canapés

Minimum 20 guest

HOT

Truffle pea/pumpkin soup shots (served warm or cold)

Baked wild mushroom quiche with olive pesto

Mini bruschetta of tomato basil and roast artichoke

Pepper caramelized onion and boursin tarts
with basil cress

Thai crab and fish cakes with chili coriander dip

Charred Tiger prawns tossed in chilli jam

Caramelized honey, mustard and herb cocktail sausages

Mini Yorkshire puddings , rare roast beef and horseradish
cream

Lamb seekh kebabs with mint raita

Miniature beef burgers with tomato relish

COLD

Parmesan and olive shortbreads with oven dried
tomatoes and goat cheese sprinkle

Roasted artichoke tartlets with red vein sorrel

Greek salad on a skewer

Loch Duart salmon tartar, fine herbs and
caviar crème fraiche

Gravadlax and dill mustard on bread

Brandade of smoked haddock on garlic toast

Smoked chicken tartlets with fine mustard cress

Fine crostini with foie gras, chicken liver parfait
and red onion marmalade

Sirloin of beef with tarragon mayo in a fine filo cup

Classic devils on horseback
(Prunes steeped in vintage port wrapped in fine
prosciutto)

DESSERT

Assorted fruit tartlets

Chocolate éclairs

Selection of filled macaroons

Warm brownies

Mini lemon tarts

OUR RECOMMENDATION

3 Variants 20 – 40 guests

4 Variants 40 – 80 guests

5 Variants 80 – 120 guests

6 Variants 120 – 180 guests

£4.00 Per Canape

The Lensbury Menus have an allergen guide, which is available on request. If you have any specific dietary concerns, please ask one of our team members. These prices may increase due to annual review and customs charges. All prices include VAT at 20%. Prices may be amended if the ruling rate of VAT changes.