



SPRING/SUMMER 2019 CANAPÉ MENUS

Land Canapé Menu

LAND CANAPÉS *served cold*

Duck Liver Parfait

Morello glaze, freeze-dried mango lollies

Steak Tartare

Dark rye, soft boiled quail's egg, gherkin gel

"Hawaiian Pizza"

Roast pineapple, mozzarella, crispy prosciutto

"Club Sandwich"

Crispy chicken skin, cured egg, bacon jam, tomato confetti

Air Dried Beef Cornetto

Burrata, truffle artichoke crisp

Cured Lamb Neck

Pea aero, mint gel, grapefruit crisp

Corn Fed Chicken Rillettes

Cucumber ribbon, leek ash crème fraîche, crisp parsley

Beef Carpaccio

Parmesan crisp, salsa verde, rocket

Pressed Ham Hock

Piccalilli sauce, crackling, pea shoot

Smoked Duck Breast

Coconut and pineapple, honey and soy pearls

LAND CANAPÉS *served hot*

Pulled Pork Beignet

Smoked apple puree, apple blossom

Smoked Chicken Madeleine

Spiced tomato chutney, tarragon crumb



Sea Canapé Menu

SEA CANAPÉS *served cold*

Herb Cured Halibut

Wasabi butter, chioggia beetroot mille-feuille

Smoked Eel

Samphire mousse, charred heart of palm, green tobiko

Citrus Cured Diver Scallop

Parma ham crisp, kumquat marmalade, lemon balm

Tiger Prawn and Cucumber Ribbons

Lemongrass and ginger cream, togarashi crunch

Black Cod Brandade

Crispy skin, smoked roe emulsion, keta

Lobster Po'boy

Chervil mayo, bisque jam, avruga caviar

Cured Salmon and Blue Crab Cannelloni

Brown crab mayo, salmon skin

Tuna Pastrami

Raw sauerkraut, gruyere snow, rye bread sauce

SEA CANAPÉS *served hot*

Salt Cod Croquette

Sweet smoked paprika aioli

Hot Smoked Salmon Tartlet

Sorrel pistou, red amaranth

Gin and Tonic Tiger Prawn Tempura

Lime mayo, flying fish roe

Sesame Crusted Salmon

Calamansi lemon salsa



Plant Canapé Menu

PLANT CANAPÉS *served cold*

Kalamata Tapioca

Avocado, coconut yogurt, golden beet (v)

Comté Panna Cotta

Chicory, pear gel, oat crumble

Globe Artichoke Mousse

Wonton cigar, truffle fennel ash

Heritage Carrot

Tempeh and ginger terrine, lemon balm (v)

Saffron Pink Lady Apple

Whipped rosary ash, caramel walnuts

Sweet Cured Heritage Cherry Tomato

Bocconcini, pesto tartlets

Smoked Tempeh

Samphire jelly, heart of palm, ginger coconut cream
(v)

Black Jewelled Rice Cucumber Maki Roll

Red miso, crispy seaweed (v)

Whipped Tofu Grilled Courgette Cannelloni

Piquillo pepper, rock chives (v)

PLANT CANAPÉS *served hot*

Summer Vegetable Mini Pizzetinni

Sweet peppers and mushroom

Asparagus and Spinach Filo Tartlet

Fennel piperade, sweet pea tendrils (v)

Keen's Cheddar Soufflé

Pickled chutney, slow roast cherry tomato, crisp
shallot



Sweet Canapé Menu

White Rum Marshmallow

Lime shortbread, minted sugar

Lemon Cones

Raspberry compote, mascarpone cream

Elderflower Custard Tartelette

Strawberry gel, freeze dried strawberry

Negroni Pâte de Fruit

Juniper sugar, candied orange

Mini Macarons

A selection

Raspberry Financier

Lemon yoghurt, micro mint





FOR MORE INFORMATION

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