



Cold Canapés 2010

Influence from the British Isles

- Pea tart with minted mascarpone & shiso cress (v)
- Tea marbled quail egg on a sesame crouton* (v)
- Crostini of rare beef, parmesan & truffle oil
- Port marinated foie gras & pear chutney on brioche
- Pickled salmon with artichoke on a chicory leaf
- Smoked salmon & cream cheese on a lemon crostini
- Beetroot cured salmon with cucumber on prism skewers

Influence from the Orient

- Selection of handmade sushi (v)
- Thai asparagus bundles with saffron dip (v)
- Vietnamese rolls with peanut & dark soy dipping sauce* (v)
- Watermelon & feta with pickled ginger & wasabi (v)
- Chinese duck & papaya salad in a wonton cup
- Chinese duck pancakes with mango, chives & hoi sin
- Watermelon & seared beef with pickled ginger & wasabi
- Sweet & sour tiger prawns
- Watermelon & seared tuna with pickled ginger & wasabi

Influence from the Americas

- Spiced chicken with guacamole or apricot yoghurt

Influence from Europe

- Butternut squash tortilla with feta & olive purée (v)
- Cherry tomato tarte tatin (v)
- Sultana crouton with dolcelatte & glazed fig (v)
- Yellow pepper tarte tatin with creamed goat cheese (v)
- Asparagus wrapped with Serrano ham
- Beef Rossini
- Caesar salad with pancetta
- Lemon crostini topped with seared tuna niçoise
- Organic salmon in a cucumber cup with tarragon