

AUTUMN - WINTER CANAPÉ MENUS 2017-2018

Dear guests,

Our Executive Chef Gary Klaner has composed a selection of dishes for you to choose from, using where possible, locally sourced and seasonal ingredients ensuring that the quality of produce used is at its very best.

All our dishes are prepared in one kitchen therefore we cannot guarantee absolute separation of allergens.

We will be delighted to provide you with information to assist you in making your final decision

A discretionary 12.5% service charge will be added to the final invoice.

Menu 1 - £29.00

Please select 5 cold and 5 hot canapés from the list below

Cold

Rice paper roll of shredded duck confit, hoi sin,
spring onion and cucumber
Lapsang Souchong smoked salmon, caper and lemon mayo,
dark rye crouton
Vegetable California sushi roll
Portobello mushroom, dark soy, chilli, ginger and coriander roll
Cornish crab, purple basil and avocado purée
Spiced prawn cocktail, pickled cucumber and baby gem
Tuna tartare, chilli, confit lemon, sesame seeds, seaweed cracker
Heritage beetroot, burrata and aged balsamic
Fourme d'Ambert cornet, quince jelly and celery salt
Seared beef carpaccio, shallot marmalade, horseradish aioli

Hot

Lemon sole goujons, tartare sauce
Vegetable spring rolls, sweet chilli sauce
Rare peppered beef fillet, sauce béarnaise
Cornish crab cake with coriander, sweetcorn dip
Indonesian style chicken satay, peanut dip
Sunblush tomato, black olive and herb polenta, aioli
Tempura of tiger prawn, mango and chilli dip
Cumbrian lamb croquette, caper aioli
Slow cooked salmon, puy lentil salad, sherry vinegar
Cèpe Mushroom, fontina cheese and tarragon 'bitterballen'

Menu 2 - £35.00

Please select 4 cold, 6 hot and 2 dessert canapés from the list below

Cold

Rice paper roll of shredded duck confit, hoi sin,
spring onion and cucumber
Tartlet of quail egg, smoked salmon mousseline, keta caviar
Lapsang Souchong smoked salmon, caper and lemon mayo,
dark rye crouton
Vegetable California sushi roll
Portobello mushroom, dark soy, chilli, ginger and coriander roll
Cornish crab, purple basil and avocado purée
Seared beef carpaccio, shallot marmalade, horseradish aioli
Spiced prawn cocktail, pickled cucumber and baby gem
Parma ham, goat's cheese and honey
Tuna tartare, chilli, confit lemon, sesame seeds, seaweed cracker
Heritage beetroot, burrata and aged balsamic vinegar
Salmon Nigiri with wasabi and seaweed
Compressed watermelon, feta, black olive and basil mayo
Fourme d'Ambert cornet, quince jelly and celery salt

Hot

Lemon sole goujons, tartare sauce
Vegetable spring rolls, sweet chilli sauce
Tempura of chorizo 'lollipop', quince dip
Chicken tikka, coriander aioli
Caramelised Cauliflower and Comté cheese arancini
with truffle mayonnaise
Rare peppered beef fillet with béarnaise sauce
Cornish crab cake with coriander and sweetcorn dip
Sunblush tomato, black olive and herb polenta, aioli
Duck spring rolls, hoisin sauce
Tempura of tiger prawn, mango and chilli dip
Cumbrian lamb croquette with caper aioli
Spiced Thai beef salad, tamarind glaze
Slow cooked salmon, puy lentil salad with sherry vinegar
Cèpe Mushroom, fontina cheese and tarragon 'bitterballen'
Indonesian style chicken satay with peanut dip

Dessert

Chilli spiced Lime meringue tartlet

Duo of Valrhona chocolate mousse

Mini vanilla and caramel choux

Pistachio and raspberry flourless sponge

Salted caramel and chocolate shortbread

The
Landmark
LONDON

Menu 3 - £41.00

Please select 4 cold, 7 hot and 3 dessert canapés from the list below

Cold

Rice paper roll of shredded duck confit, hoi sin, spring onion and cucumber
Tartlet of quail egg, smoked salmon mousseline, keta caviar
Lapsang Souchong smoked salmon, caper and lemon mayo, dark rye crouton
Vegetable California sushi roll
Ceviche of salmon, citrus, fennel and pink peppercorn
Seared tuna, mango, spring onion and wasabi
Portobello mushroom, dark soy, chilli, ginger and coriander roll
Cornish crab, purple basil and avocado puree
Seared beef carpaccio, shallot marmalade, horseradish aioli
Spiced prawn cocktail, pickled cucumber and baby gem
Parma ham, goat's cheese and honey
Tuna tartare, chilli, confit lemon, sesame seeds, seaweed cracker
Poached lobster, basil mayonnaise, mango gel, Thai basil
Heritage beetroot, burrata and aged balsamic
Nigiri of salmon, wasabi and seaweed
Compressed watermelon, feta, black olive and basil mayo
Tartlet of artichoke, black truffle and quail egg
Scallops 'Japonaise' dressing
Fourme d'Ambert cornet, quince jelly and celery salt

Hot

Lemon sole goujons, tartare sauce
Vegetable spring rolls, sweet chilli sauce
Tempura of chorizo 'lollipop', quince dip
Chicken tikka, coriander aioli
Seared Queen scallop, black pudding mash, honey grain mustard jus
Caramelised Cauliflower and Comté cheese arancini with truffle mayonnaise
Rare peppered beef fillet with béarnaise sauce
Cornish Crab cake with coriander with sweetcorn dip
Indonesian style chicken satay with peanut dip
Sunblush tomato, black olive and herb polenta with aioli
Duck spring rolls, hoisin sauce
Tempura of tiger prawn served with mango and chilli dip
Cumbrian lamb croquette with caper aioli
Lobster and Thai basil 'bitterballen'
Spiced Thai beef salad with tamarind glaze
Slow cooked salmon, puy lentil salad, sherry vinegar
Slow cooked short rib of beef, salsa verde
Cèpe Mushroom, fontina cheese and tarragon 'bitterballen'
Grilled halloumi, artichoke, preserved lemon, black olive crumb
Skewer of tiger prawn, coconut crumb, pineapple, sweet chilli pimento sauce

Dessert

Chilli spiced Lime meringue tartlet

Duo of Valrhona chocolate mousse

A selection of macaroons

Dark chocolate and apricot financier

Exotic fruit skewers, mango mint dip

Banana and coconut spring roll, butterscotch dip

Mini vanilla and caramel choux

White chocolate and black cherry ganache cornet

Pistachio and raspberry flourless sponge

Salted caramel and chocolate shortbread

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