



Christmas Canapes 2018

Meat

Soda bread with foie gras, apricot and ginger

Roast partridge with poached and pickled pear - tart

Serrano ham, mascarpone and balsamic fig- sourdough crostini

Tamarind duck and herb salad - tart

Bresaola, crushed artichokes and truffled creme fraiche - toast

Smoked duck with brandy cherry jam - toast

Fish

Smoked trout with celeriac and horseradish remoulade – tart

Citrus-cured sea bass on blinis with caviar and crème fraîche

Beetroot cured salmon with pickled cucumber on rye

Prawn cocktail tarts

Crab and tarragon salad with braised, shaved fennel - tart

Potted shrimps and creamed sorrel - wholemeal croutes

Vegetarian

Smoked beetroot with pink pepper cream cheese - tart

Dolcelatte and walnut mousse, red onion and chilli chutney - toast

Elderflower jelly with beetroot relish, goat cheese and a caraway tuile

Labneh with pickled grapefruit - tart

Quince, goats cheese and hazelnut brittle - toast

Pumpkin and gruyere gougeres