

TABLE TALK



## **Table Talk Canapé Menu**

**Spring / Summer 2010**

If you would like any further suggestions for your event, or have any dietary requirements, please do not hesitate to ask



## Fish and Seafood

### Served cold

Dorset crab mayonnaise on tomato focaccia with a red pepper jelly and avocado  
 Citrus cured Portland scallop ceviche with cucumber, crème fraîche and avruga caviar served on a china spoon  
 Tuna tartare in a smoked garlic savoury cone with truffle aioli  
 Smoked salmon 'pastrami' on a skinny toasted bagel with mustard sauce  
 Sashimi of salmon in a rice paper roll with julienne Asian vegetables and ponzu dipping sauce  
 Vietnamese rice paper roll with marinated crayfish tails and pickled vegetables  
 Home smoked trout rilette on pumpernickel with horseradish and a trout caviar

### Served warm

Fresh tuna marinated with Cajun spices and served with citrus crème fraîche  
 Salt and pepper squid served in a newspaper cone with sweet chilli sauce  
 Salt cod 'Scotch' quails egg with a fresh parsley sauce  
 Fresh tiger prawns wrapped in kataifi pastry and herbs, served with sweet chilli dip  
 Salmon en croûte with baby spinach, asparagus and vanilla mayonnaise  
 Fresh crayfish tails wrapped in a sesame crust and served with pickled ginger and coriander aioli  
 Smoked haddock and spring onion fishcakes with tartare sauce

## Meat and Chicken

### Served cold

Lapsang smoked duck breast with pickled vegetables and a nashi pear and elderflower chutney  
 Soft boiled quails egg with Thai asparagus, truffle mayonnaise and bacon powder  
 Foie gras parfait on toasted brioche with peppered pineapple jelly  
 Confit organic chicken and red pepper terrine on a fennel and pistachio Melba with green olive purée  
 Poppyseed tuille with foie gras parfait and griottine cherry  
 Organic beef carpaccio, rocket pesto and Parmesan shavings on a sourdough croûte

### Served warm

Pressed crubeen braised with shallots, topped with sauce gribiche  
 Peppered beef on a skewer with watercress and horseradish  
 Boned chicken winglets stuffed with oyster mushrooms with a soy and honey glaze  
 Braised shoulder of lamb in brik pastry with Indian spices and aubergine pickle  
 Spiced quail and chicken 'pastilla' with golden raisins, pinenuts and cinnamon  
 Smoked chorizo knödel with crisp basil and tomato jam



## Vegetarian

### Served cold

Bloody Mary tomatoes with vodka jelly and celery salt  
Truffled Brie on a rosemary sablé with an apple and olive oil paste  
Vietnamese rice paper roll with pickled vegetables and roasted peanuts  
Bleu d'Auvergne and grape jelly roulade with candied walnuts and celery cress  
Spiced aubergine salad on a courgette fritter with red pepper salsa  
Chargrilled vegetable and mozzarella pavé on a skewer with pesto

### Served warm

Mediterranean vegetable and Greek feta in brik pastry with a wood smoked tomato salsa  
Crispy spring rolls with nuoc cham dipping sauce  
Goat's cheese, kataifi and green olive fritter with a red pepper dipping sauce  
Asparagus, parmesan and truffle tart  
Smoked mozzarella, sunblush tomato and artichoke croquettes with pesto mayonnaise  
Porcini and white truffle risotto in a parmesan cone  
Montgomery cheddar soufflé with tomato chutney

## Dessert Canapés

Green tea pancake with a spiced mango chutney  
Caramelised melon on a vanilla biscuit with a lime cream  
Mini lemon doughnut with raspberry mousse  
Smoked pear tatin with liquorice salt  
Pistachio cream on a lime meringue with nougatine  
Mandarin mousse with sesame biscuit and kiwi crisp  
Mini churros with a honey and lemon dip  
Rich chocolate squares with vanilla cream  
Chocolate and strawberry mousse on a sablé biscuit with a berry glaze  
Baked mascarpone tartlet with summer berry compôte  
Mini vanilla panacotta with a strawberry crisp