

TABLE TALK



## **Table Talk Canapé Menu**

### **Autumn/Winter 2009**

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

Swordfish tartar in a wonton cone with coriander salsa  
Salt cod brandade mousse with tomato powder and tomato jam  
Sashimi of swordfish and watermelon salad on ginger sushi rice  
Thai marinated tiger prawns with a ginger yoghurt dip  
Cornish crab mousse, smoked salmon powder, sevruga caviar and sour cream  
Smoked yellow fin tuna, French beans, peppers and niçoise dust

### Served warm

Sesame crusted crayfish rolls with coriander aioli  
Kataifi prawns with a marjoram foam  
Szechuan peppered tuna steak with guindilla chilli yoghurt  
Maryland crab cakes with a sweet corn relish  
Smoked haddock and leek croquettes with tartar sauce  
Scampi tail wrapped in potato with a mushy pea dip

## Meat and Chicken

### Served cold

Earl grey meringues with foie gras mousse and tea bread powder  
Guinea fowl ballotine with cranberry and pecan stuffing, parsnip rösti  
Corn fed chicken terrine, walnut toasts and quince purée  
Hay smoked venison loin, pickled root vegetables and liquorice powder  
Crispy duck rice paper rolls, coriander and toasted cashews  
Foie gras terrine, toasted brioche and Sauternes raisins

### Served warm

Kromeski of duck with a tarragon mustard and sauce gribiche  
Slow cooked short rib beef croustillant, wilted spinach and cauliflower purée  
Spiced lamb fillet with ras el hanout, almond crust and red pepper jam  
Braised shoulder of roe deer wrapped in spiced brik pastry and carrot cake sauce  
Peppered beef fillet with horseradish cream  
Hazelnut crusted corn fed chicken with dukka and a lemon mayonnaise



## Vegetarian

### Served cold

Beetroot meringues with goat's curd and pain d'épice  
Tallegio chiboust, tomato powder and spiced tuille  
Vietnamese rice paper roll with mint and toasted peanuts  
Fourme d'Ambert with Sauterne jelly and rosemary sablé  
Szechuan pickled cucumber, daikon and shizo roll  
Catalan peppers with baba ganoush and parmesan tuille

### Served warm

Tomato and basil risotto served in a parmesan cone  
Truffled quail's eggs in a parmesan crust  
Cippolini tarte tatin with goat's cheese and aged balsamic  
Jerusalem artichoke soufflé with rocket and apple salad  
Stuffed palm hearts with cream cheese and piquillo peppers  
Parmesan custard tart with potato crisp praline

## Dessert Canapés

### Served Sweet

White Russian toffee mousse with a milk chocolate biscuit  
Caramelised almond Florentine with white chocolate and coco beans  
Deep chocolate and caramel mousse on a praline biscuit  
Praline fudge cake with rum glaze and coffee nougatine  
Mini churros with a honey and lemon dip

### Served Fruity

Cranberry jelly with lime and mandarin compôte  
Orange and tea flavoured truffles  
Victoria plum paté de fruit with spiced orange chutney  
Caramelised lemon tart  
Confit Williams pear with sour plum cream