

TABLE TALK



## **Table Talk Canapé Menu**

### **Autumn / Winter 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

Beetroot cured salmon on toasted Russian rye with Aquavit mayonnaise and keta caviar  
 Vietnamese rice paper rolls with pickled vegetables, ginger crab salad and coriander  
 Citrus cured swordfish on crisp tortilla bread with guacamole and pico de gallo  
 Loch Duart salmon mousse rolled in smoked salmon on toasted lava bread with tomato and caper dressing  
 Tiger prawns with smoked paprika, lemon and parsley with a pequillo pepper and chorizo aioli  
 Flame grilled mackerel fillet, horseradish and apple jelly roll with rhubarb compôte  
 Smoked eel on horseradish pancake with beetroot relish and fresh apple

### Served warm

Dorset crab, tomato and soft herb spring roll with sorrel mayonnaise  
 Khmeli suneli spiced tiger prawns wrapped in kataifi pastry with a ginger and coriander yoghurt dip  
 Fresh crayfish tails wrapped in a sesame seed crust with pickled ginger, sushi rice and wasabi mayonnaise  
 Smoked Scottish salmon and pea croquettes with tartar sauce  
 Berber spiced tuna with wood smoked tomato and coriander dip  
 Lobster and crayfish thermidor tart with Gruyère, mustard and herbs  
 Salt cod parsley brandade with crispy black pudding rice crackers

## Meat and Chicken

### Served cold

Duck rilette on a thyme and olive oil sablé biscuit with spiced damson chutney  
 Home cured venison pastrami on toasted rye with dill pickle and mustard  
 Foie gras macarons with foie gras parfait and peppered red wine purée  
 Roast chicken, sage and onion terrine on walnut bread with onion marmalade  
 Carpaccio of beef on toasted sourdough with rocket pesto and parmesan  
 Slow cooked belly pork roll on peppered lavosh wafer with apple and plum chutney  
 Eucalyptus smoked lamb with Niçoise vegetables and tapenade

### Served warm

Braised lamb shoulder shepherd's pie with rosemary mash  
 Toasted mini parathra with butter chicken ballotine and mango chutney  
 Saffron risotto arrancini with veal shin osso bucco  
 Roasted mini chorizo picante with a tomato, red pepper and marjoram dip  
 Spiced Cape Malay lamb bobotie samoosa with apricot and almonds  
 Crispy duck confit and Scotch quail eggs with truffle mayonnaise  
 Braised beef short rib in a crisp wonton cone with cauliflower cheese topping



## Vegetarian

### Served cold

Creamy Devonshire Blue and port wine jelly roulade with grape chutney  
Crisp black olive cone with goat's cheese mousse tomato tartare and basil  
Tuffed Brie on a rosemary sablé with an apple and olive oil paste  
Smoked aubergine salad on a feta and courgette fritter with roasted red pepper salsa  
Vietnamese rice paper rolls with crisp Asian vegetables and ponzu sauce  
Parmesan crisp with rocket, grilled artichoke and tomato salad

### Served warm

Barolo and porcini risotto in a parmesan cone  
Wigmore goat's cheese soufflé with apple chutney  
Goujère filled with Camembert and white wine fondue  
Baby asparagus and truffle tart  
Crispy spring roll with bamboo shoots, water chestnuts and Chinese cabbage, with a sweet chilli dip  
Cauliflower beignets with a creamy cheddar dip

## Dessert Canapés

Mini Bramley apple crumble tart  
Mango and coconut sago roll with passionfruit jelly on a green tea sablé  
Spiced almond and chocolate macaroon  
White chocolate and pink grapefruit sorbet in a truffle shell  
Jersey Wonder with gooseberry jam  
Chestnut pancake with cranberry compôte and vanilla cream  
Mini lime cheesecake on a lemon shortbread biscuit  
Poached apple with star anise and lemon cream in a sesame croquant  
Passionfruit and orange brulée on a Financier biscuit  
Crisp pear and ginger money bag  
Chocolate ball filled with Cointreau jelly on a yuzu biscuit