

CLERKENWELL GREEN

EVENT CATERING

Spring-Summer Canapés Selection

Meat

Chicken liver pâté on toasted croûtes with a sharp rhubarb compote and rhubarb crisps

Bresaola cones on garlic ciabatta croûtes with wild rocket, baby asparagus and salsa verde

Rabbit rilletes on brioche croûte with 'ragu' chutney

White bean cakes with chorizo with manchego and quince jelly

Ham hock bubble-and-squeak cake with a fried quail egg and an apple cider butter sauce (w)

Lamb Confit with aubergine caviar and redcurrant compôte (w)

Cashew crusted chicken with sweet ginger and lime dipping sauce (w)

Pink peppercorn and ginger crusted lamb skewer with lime and coriander dipping sauce (w)

Steak and chips with béarnaise sauce (w)

Lamb and mint sausage roll (w)

Crispy bacon cubes with grape and truffle jelly and fried leeks (w)

Confit lamb with courgette and fennel caponata served on brushetta (w)

Fish

Creamed smoked mackerel pâté with horse radish and chive on rye bread toasts

Beetroot and sloe gin marinated Dartmouth salmon on dill blinis with salmon caviar and soured cream

Selection of smoked eel, sardine and anchovy served on shallot butter toasts with horseradish cream

Lemon-cured seared salmon with chilled cauliflower purée, salmon caviar and chives

Grilled langoustine and wilted asparagus, brushed with hazelnut butter

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Crab and tomato tian with gazpacho coulis

Smoked salmon pavé lemon cream and dill

Potted Portland crab in curry butter on granary toast

Lemon cured salmon cauliflower purée, salmon caviar and chive

Tuna niscoise served in a baby potato with anchovy mayonnaise

Prawns and avocado purée crostini with tomato and coriander salsa

Parsnip and salted cod cakes-croquettes with celery salt seasoned crisp kale and tartar dipping sauce (w)

Dublin crab cakes topped with crispy kale and sea salt (w)

Chilled ravioli of sole mousse with saffron foam and pink peppercorn dust (w)

Whitebait fritters and french fries and lemon mayonnaise (w)

Fried brandada cakes with aioli and sweet and sour piquillo pepper salsa (w)

Teardrop spoons of conger eel and broad bean purée with crisp ginger (w)

Marinated grilled king prawns with courgette 'chips' and parsley mayonnaise (w)

Vegetarian

Cucumber and English goat's cheese 'Cannelloni' style roll with lemon jelly, slow-dried cherry tomato and basil cress

Pea and mint torte with lemon cream, candied lemon and young pea shoots

Miniature eggs Florentine with poached quails eggs, wilted spinach and tarragon mayonnaise on toasted muffin

Black olive muffins containing soft goats' cheese and candied lemon zest

Grilled artichoke heart on parmesan polenta cakes with lemon mayonnaise, cherry tomato crisps, and rocket

Pickled mushroom, glazed broad bean and broad bean purée crostini

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Wilted fennel salad served in a cucumber cup with lemon jelly and smoked foam

Greek salad in baby new potatoes with tzatziki

Parmesan shortbreads with mozzarella, shrunken cherry tomato and pesto

Pea and mint risotto cakes with a sharp lemon crème fraiche (w)

Tempura of spring onion with a foamed white miso soup (w)

Fine bean 'chips' with young garlic mayonnaise

English asparagus with hollandaise (w)

Lemon, herb and goats' cheese risotto cakes (w)

Seasonal tempura vegetables with a sorrel aioli (w)

Polenta and parmesan cakes with pine nuts, spinach and a spiced tomato ragout (w)