



ASIA HOUSE CANAPÉS MENU

- Carpaccio of Beef and Rocket Pesto on Parmesan Biscuit (cold)*
Crispy Duck Pancake with Hoisin Sauce, Spring Onions and Cucumber (cold)
Chicken Liver Parfait on Toasted Brioche with Mulled Grapes (cold)
Parma Ham and Celeriac Remoulade in a Filo Tuille (cold)
- Grilled Saffron Chicken Skewers with Tamarind Mayonnaise (hot)*
Crispy Belly Pork, Tomato Fondant (hot)
Steak and Chips with Béarnaise Sauce (hot)
Mini Beef Wellington (hot)
Venison Burger in a Brioche Bun (hot)
Catalonian Chorizo, Saffron Mayonnaise (hot)
- Salmon Gravalax in Cucumber Cup (cold)*
Porcelain Spoon of Seabass Ceviche (cold)
Lettuce Cup of Lobster Nicoise (cold)
Cured Mackerel and Cauliflower Purée on Brown Toast (cold)
- Seared Scallop, Broad Bean Purée and Parma Ham Crisp (hot)*
Steamed Prawn and Ginger Dumpling, Sweet Soy Dressing (hot)
Stir Fried King Prawn (hot)
Ginger and Chilli Crab Croquette (hot)
- Minted Pea Pannacotta on Fine Herb Biscuit (cold)*
Creamed Stilton, Pear and Rocket on Walnut Crostini (cold)
California Roll of Avocado and Cucumber, Ginger and Soy Dip (cold)
Slow Roasted Tomato & Peppered Goat's Cheese Mousse on Crostini (cold)
- Spiced Aubergine on Daal Fritter (hot)*
Quail Egg on Crispy Brioche with Hollandaise Sauce (hot)
Chilli Paneer Samosa (hot)
Caramelised Onion & Goats' Cheese Tartlet (hot)
Asparagus Wrapped in Filo with Parmesan Cheese (hot)
Crispy Vietnamese Vegetable Spring Roll (hot)