

# ACCLAIM

*Innovative Events*

*Exquisite Food*

*Impeccable Service*

## EVOLVE MENUS

2019

CANAPES

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### Meat

Cottage pie bouches with braised short rib

Asian beef salad with nam jim dressing

Spiced chicken tikka on mini poppadums

Yakitori chicken with pickled shitake mushrooms

Goan curried coconut chicken skewer

Thai spiced chicken cake with coriander, lime and mango

Duck liver pate and onion jam crostini

Slow cooked lamb arancini with smoky aubergine dip

Beef tataki with ponzu shoyu sauce

Korean steak tartare with asian pear and gochijang

Crispy duck salad with avocado, quinoa and cumin lime dressing

Beef fillet on crisp rosti with horseradish crème fraiche

Crisp buttermilk chicken with sriracha sour cream

Middle eastern spiced steak tartare with bulgur and tahinni

Smoked chicken ceasar salad cornets

Seared beef fillet with chimmichurri dressing on sourdough crisp

Japanese crispy marmite chicken with sweet cucumber

Roast duck with chicory jam and orange teriyaki glaze

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### **Fish/Seafood**

Whipped salt cod on toasted ciabatta

Teriyaki salmon with ginger and soy

Sea bass ceviche on crisp tortilla

Smoked trout mousse on rosti with beetroot

Salt cod mousse with daikon and salmon roe

Braised octopus on chickpea wafer and gremolata

Cured sea bass with anchovy, mint and coriander

Thai spiced fish cake with cucumber relish and chilli jam

Beetroot and dill cured salmon on blini and crème fraiche

Sea trout tartare with bloody mary jelly on crisp cracker

Cornets of smoked salmon mousse and keta

Seared tuna with tomato fondue and black olive

Torched soy and ginger mackerel with dashi cucumber jelly and wasabi mayonnaise

Red mullet with saffron orzo and bouillabaisse dressing

Seared tuna with sesame ponzu dressing

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### Vegetarian

Courgette, mint and ricotta muffin

Cauliflower and gorgonzola croquettes

Truffled arancini

Whipped goats cheese and beetroot syrup cornet

Feta, olive and rosemary tartlets

Chickpea wafer and goats curd

Tunworth cheese croquettes with mustard mayonnaise

Japanese style kakiage pancake with kewpie mayonnaise and ponzu

Chickpea kofta with hummus and piquillo peppers

Wild mushroom pastry tart with rarebit glaze

Jalapeno and cream cheese croquette

Crisp pastry vegetable parcel with Chinese spice and plum sauce

Sweetcorn panisse with tarragon and romesco

Spiced butternut and quinoa bites

Burrata and cavalo nero crostini

Asparagus tartlet with pink grapefruit hollandaise

Feta and spring onion boukis

Korean roasted rice cakes with red dragon sauce