

# *The Capital*

## 2010 Canapé List

“The man who can dominate a London dinner-table can dominate the world.”  
Oscar Wilde

Croque Monsieur  
Chestnut and sage sausage roll  
Chorizo with Pommery mustard mash  
Smoked salmon and scrambled egg croustade  
Rock oysters with red wine and shallot vinegar  
Croustade of smoked haddock "Arnold Bennett"  
Black olive, cherry tomato and mozzarella focaccia  
Vegetable tempura, sweet and sour dip  
Celeriac and truffle soup

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Salmon tartare  
Marinated chicken winglets  
Mey selection beef with asparagus  
Forman's London cure smoked salmon  
Cream cheese and celery  
Duck and pork terrine  
Sole and crab cake  
Cheese straw  
Gougère

£250 each

Beef Wellington  
Panfried foie gras  
Truffle and scrambled egg feuilleté  
King prawn tempura, cocktail sauce  
Dover sole goujons  
Quail Scotch egg  
Sardine Dartois

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Crab cocktail  
Foie gras with port jelly  
Smoked duck magret with chutney  
Lobster medallion with guacamole  
Tartare of Mey selection beef fillet  
Smoked wild Scottish salmon

£3.50 each

Scottish beef Rossini

Truffle and foie gras feuilleté

Seared scallop with black pudding

Mini Baked potato with Sevruga caviar

Langoustine tempura, sauce tartare

Toasted truffle sandwich

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Scottish lobster cocktail

Quail egg "Christian Dior"

Smoked wild Scottish salmon and sevruga caviar

£5.00 each

Caviar Station

All caviar served with  
Blinis, crème fraiche and mini baked potatoes

Wild Caspian Beluga  
£350.00 / 30gr

Wild Caspian Oscietra  
£ 210.00 / 30gr

Wild Caspian Sevruga  
£ 200.00 / 30gr

Farmed Beluga  
£ 240.00 / 30gr

Farmed Oscietra  
£ 140.00 / 30gr

Farmed Sevruga  
£ 130.00 / 30gr

Aquitaine Caviar  
£ 80.00 / 30gr

## SWEET CANAPES

£ 3.00 each

Scones, clotted cream and raspberry jam

Assorted fruit beignets

Vanilla crème brûlée

Coconut financier

Chocolate truffle

Mini éclairs

Lemon tart

Macarons