

The Capital Canapé Selection

£250 each

Chestnut and sage sausage roll

Croque Monsieur

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

Celeriac and truffle soup

Vegetable tempura, sweet and sour dip

Marinated chicken winglets

Meat selection beef with asparagus

Duck and pork terrine

Salmon tartare

Sole and crab cake

Forman's London cure smoked salmon

Gougère

Cheese straw

Cream cheese and celery

£3.50 each

Panfried foie gras

Quail Scotch egg

Beef Wellington

King prawn tempura, cocktail sauce

Sardine Dartois

Dover sole goujons

Truffle and scrambled egg feuilleté

Foie gras with port jelly

Smoked duck magret with chutney

Tartare of Mey selection beef fillet

Smoked wild Scottish salmon

Crab cocktail

Lobster medallion with guacamole

£5.00 each

Truffle and foie gras feuilleté

Scottish beef Rossini

Seared scallop with black pudding

Langoustine tempura, sauce tartare

Mini Baked potato with Sevruga caviar

Toasted truffle sandwich

Scottish lobster cocktail

Quail egg "Christian Dior"

Smoked wild Scottish salmon and sevruga caviar

Caviar Station

All caviar served with

Blinis, crème fraiche and mini baked potatoes

Farmed Beluga
£ 300.00 / 30gr

Farmed Oscietra
£ 175.00 / 30gr

Aquitaine Caviar
£ 100.00 / 30gr

Royal Belgian Oscietra Caviar
£ 160.00 / 30gr

Organic Rio Frio Caviar
£ 100.00 / 30gr

SWEET CANAPES

£3.00 each

Scones, clotted cream and raspberry jam

Mini éclairs

Macarons

Vanilla crème brûlée

Lemon tart

Assorted fruit beignets

Madeleine

Coconut financier

Chocolate truffle