

Canapés

Spring / Summer 2018



Peyton
Events



Fish

Cornish crab and cucumber cannelloni

Seared salmon sashimi with coriander, lemon, pickled ginger, sesame aioli

Cornish mackerel ceviche with coriander, chili and lime, whipped avocado

Sipsmith gin-cured salmon lollipop, smoked beetroot purée

Hot smoked trout, sorrel mayonnaise and keta on crisp toast wafer

Crayfish, Burford Brown egg mayonnaise, dill on rye wafers

WARM

Pan-fried queen scallops, pea purée, lemon crumb

Hot smoked salmon fishcake with crushed green apple salsa

Salt cod and chickpea croquettes, sweet basil and roasted garlic mayonnaise

Black tiger prawn and sesame skewer with wasabi hollandaise



Vegetarian

Aged Parmesan biscuits, whipped goat's cheese, tomato, olive nougat

Goat's curd croustade with fresh pea, broad bean, mint, lemon

Spice-roasted cauliflower purée, poppadum, toasted coconut, coriander, mango

Harissa-spiced butternut tart with labneh

Ricotta mousse, green olive tapenade, dried yellow tomato, basil cone

Bruschetta soft boiled quail egg, truffled mushroom mousse

Compressed watermelon, whipped feta aged balsamic

WARM

Sweet potato and chickpea fritter, smoked tomato jam

Summer squash arancini, crispy sage and Parmesan mayonnaise

Slow-roasted tomato tarte tatin with sweet onion purée



Meat

Chicken liver parfait, served on crisp chicken skin with roasted figs

Confit salt marsh lamb shoulder, burnt aubergine purée, pomegranate

Slow-cooked free-range pork in cider with crackling and apple aioli

Pancetta crisp, whipped avocado and chipotle salt with sweet potato

Carpaccio of aged beef, pecorino crisp, white truffle emulsion, sorrel

Rare roast beef, miniature Yorkshire, horseradish cream

Tartlet of smoked chicken Waldorf salad and caramelised walnuts

WARM

Duck and ginger croquette, coriander and spring onion, roast plum sauce

Chorizo scotch quails eggs, saffron mayonnaise

Rare roast aged beef, fondant potato, béarnaise



Dessert

English strawberry macaron with rose petal cream

Bitter chocolate ganache, shaved white chocolate and pistachio crumb

Prosecco jelly, raspberries, elderflower cream

Bitter chocolate and walnut brownie, salted caramel and vanilla

Mini summer berry Eton mess

Lime meringue tarts, toasted coconut

Chocolate pot, espresso mousse, praline

Lemon curd mousse, lavender shortbread