

canapé list 2014

carnivores / cold

- Confit of duck ballotine en croute with red berry relish
- Ham hock terrine en croute with spiced apple chutney
- Mini Yorkshire puddings topped with rare roast beef, creamed horseradish with chopped rocket and chive oil
- Chicken liver parfait and chocolate lollipop
- Mini seared beef steaks with celeriac and truffle remoulade
- Herb wrap with chorizo, basil cream and rocket
- Parma ham and steamed asparagus on a flatbread crisp with hollandaise
- Mini poppadom topped with Tandoori yoghurt chicken, fresh coriander, mango chutney and black onion seeds
- Carpaccio of beef on brioche croute with truffle mayonnaise and Parmesan shavings
- Rice paper rolls with shredded duck, fresh mango, baby salad leaves and mint
- Pancetta crisp, basil, goats' cheese and red onion marmalade in a filo basket
- Mini chicken Caesar salad
- Brioche croute with chicken liver parfait and apple jelly
- Mini Peking duck pancakes with plum dipping sauce
- Mini quails scotch eggs

carnivores / hot

- Seared beef with crispy fondant potato and béarnaise dipping sauce
- Poached quail egg in a filo cup with hollandaise and crispy ham
- Potato skins with pancetta, grainy mustard, spring onion and cheese
- Prunes and apricots wrapped in bacon
- Pulled pork on toasted brioche with apple
- Edible's classic cocktail sausages cooked with secret ingredients and served with a grainy mustard dip
- Duck spring rolls served with basil and ginger syrup
- Chicken, Parmesan and paprika goujons with garlic mayonnaise
- Shepherd's pie in a tiny potato cup
- Classic croque monsieur
- Spiced lamb koftas with a minted yoghurt dip
- Leek, apple and red onion sausage rolls
- Mini hot dogs with caramelised onion relish and Dijon mustard
- Chorizo and cheese beignet
- Mini burgers...beef with ketchup and melting cheese OR lamb mint and goats cheese with an onion marmalade relish
- Ginger and lemongrass marinated chicken satay with a peanut satay dipping sauce

fish lovers / cold

- Smoked salmon blinis with soured cream and chive oil / keta roe
- Skewered king prawns marinated with toasted sesame seeds with Asian mayonnaise
- Dill and lemon potted shrimps in a breadbasket
- Rye bread topped with gravadlax, fresh dill and mustard crème fraîche with pickled capers
- Smoked mackerel pate en croute with pickled cucumber
- Mini poppadom with coriander and crab salad
- Asian tuna with soy dipping sauce
- Californian marinated salmon sushi rolls with toasted sesame, ginger, red pepper and cucumber
- Mini bagel with egg mayonnaise and watercress topped with smoked salmon
- Mini crayfish cocktail with roasted tomato, red pepper and lime mayonnaise in a filo basket
- Thai style prawns in a crunchy filo basket
- Beetroot marinated salmon tartar on brown bread toast with a cucumber ribbon with edible flower
- Tuna carpaccio with mango and chilli salsa

fish lovers / hot

- Chilli prawns with roasted garlic mayonnaise
- Homemade sesame prawn toast with a lemongrass syrup
- Lobster risotto balls with citrus mayonnaise
- Thai fish cakes with mango and red onion salsa
- Welsh rarebit breadbaskets with smoked haddock
- Rosemary skewered prawns wrapped in pancetta with lemon aioli
- Mini cones of breaded scampi and chips with home made herb tartar sauce
- Mini fish pies in new potato skins
- Ginger marinated salmon skewers with wasabi mayonnaise
- Mini cones of roasted new potato wedges with black lumpfish roe, keta roe and sour cream
- Miso salmon with toasted sesame seeds
- Skewered Queen scallops wrapped in pancetta with aioli
- Smoked haddock and crème fraiche potato skin with crispy leeks

herbivores / cold

- Flatbread basket with roasted aubergine, fresh basil, feta, balsamic syrup and toasted pine nuts
- Mint, red onion, mango and avocado salsa served in a filo cup
- Parmesan shortbreads with fennel-roasted cherry tomato and creamed goats cheese
- Peeled quails' eggs with a selection of flavoured salts
- Homemade lightly curried oatcakes with mature English cheddar, quince jelly and micro herbs

- Stilton and roasted pear on walnut shortbread
- Courgette ribbon rolls with lemon cream and sun-blushed tomatoes
- Filo basket with mint marinated feta, cucumber and fresh pomegranate pearls
- Bocconcini mozzarella, cherry tomato and basil skewer
- Watermelon jelly en croute with creamed feta, toasted cashew and fresh mint
- Spicy Mexican salad on a tortilla crisp with soured cream and fresh coriander
- Parmesan OR Manchego lollipops
- Parsnip cup with white bean and truffle
- Caramelised butternut squash in a filo basket with chilli, ginger and
- Herbed goat's cheese set on rye bread with beetroot and red onion marmalade
- Vegetarian sushi
- Filo tartlets filled with sun blush tomatoes, goats' cheese, olives and fresh basil
- Salted caramel cherry tomatoes
- Selection of cheese, olive and herb straws

herbivores / hot

- Pea risotto balls with garlic aioli
- Mini cheese soufflé tarts with crispy basil
- Mini roasted potato cups with soured cream and shredded scallions
- Red pepper and mozzarella tarte tatin with a balsamic glaze
- Courgette, tomato, mozzarella and pesto burgers
- Sweet potato chips with rosemary salt and turmeric and garlic mayonnaise
- Wild mushroom and lemon hollandaise tartlets
- Cheese, fresh thyme and red onion quiche
- Balsamic roasted cherry tomato tarte tatin with melted gorgonzola
- Cheese, spinach and basil croque monsieur
- Mini vegetable spring rolls served with fresh ginger, chilli and basil syrup
- Roasted red onion and goats' cheese pizza with basil oil
- Wild mushroom risotto balls with a truffle mayonnaise
- Cheese and red onion croque monsieur

cold soup for summer days

- Chilled gazpacho with a Parmesan crouton
- Cucumber and mint soup with a dollop of crème fraîche
- Cool pea soup with pancetta crisp

hot soup for winter nights

- Pea and ham soup with soured cream
- Curried parsnip soup
- Crab bisque

- Oven-roasted tomato and fresh basil soup
- Pea soup with lobster and truffle oil
- Tom yum soup with shrimp OR chicken

pud pud glorious puds!!!

- Passion fruit curd tartlets
- Pink peppercorn heart shaped shortbread topped with strawberries and fresh cream
- Mini banoffee pie
- Fresh raspberry tartlet with lemon curd
- Squares of sticky toffee pudding with caramel sauce
- Pink peppercorn meringue with fresh raspberries
- Mini treacle tarts with crème fraîche
- Blueberry tartlets with crème pâtissière
- Chocolate and walnut fudge brownies
- Dark and white chocolate dipped strawberries
- Mini lemon tarts
- Dark chocolate cups with hazelnut praline and cream
- Lemon drizzle cake with homemade lemon curd
- Mini chocolate, summer berry or vanilla ice creams in waffle cones
- Fresh berries skewers served with a rose syrup dip
- Squares of Tunisian orange cake
- Mini macaroons with a creamy centre
- White chocolate and raspberry blondies
- White chocolate and cranberry flapjack
- Kiwi and passion fruit mini pavlova
- Spiced apple and plum mini tartlet

pudding shots

- Chocolate mousse
- Crème brûlée
- Citrus posset
- Exotic fruit salad with mint
- Rhubarb fool
- Sparkling elderflower jelly with blueberries
- Deconstructed cheesecake or banoffee pie

n.b.

some of the above are subject to market price and availability – we will let you know if this is the case.