

# EAT FIVE STAR

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## CANAPÉS 2017

### VEGETARIAN

Baby vegetables served with baba ganoush  
Cheddar éclair with spring onion cream  
Roquefort on brioche with compressed pear and rocket cress, caramelised onion marmalade  
Basil, ricotta and parmesan tartlet  
Sweet potato rösti with hummus and toasted caraway  
Wild garlic arancini with sweet chilli jam  
Pea and goat's cheese tartlet  
Lentil pakora with cucumber and mint yoghurt

### FISH

Smoked salmon and cream cheese roulade, salmon pearls  
Mackerel mousse with soured cucumber and dill  
Prawn cocktail with bloody Mary crème fraîche served in a savoury cone  
Seared tuna with avocado purée  
Skewer of salmon with salsa verde  
Grilled scallop with cauliflower purée and bacon crisps  
Thai fish cake with red curry dip  
Sea bass ceviche, pickled fennel and orange puree

### MEAT

Ham hock terrine, piccalilli puree  
Crispy pork belly, apple puree, crackling  
Tandoori chicken roll with mint and cucumber  
Grilled Korean beef sticks with honey, green onion and soy dressing  
Beef burger with Swiss cheese in a mini bun  
Yakitori chicken skewer  
Lamb kofta with aubergine bialdi  
Mini Yorkshire pudding, sirloin steak and horseradish cream  
Duck rilette, spiced jam, toasted brioche

