



The Lansdowne Club

Canapé Menu

Meat (Hot)

1. Yakitori Chicken with Sesame Aioli
2. Grilled Lamb Skewer with Chimichurri Dip
3. Mini Beef and Horseradish Yorkshire Pudding
4. Honey and Mustard Glazed Mini Sausage
5. Peking Duck Spring Roll with Plum Sauce

Meat (Cold)

6. Trealy Farm Smoked Duck Breast on Crostini with Mango Salsa
7. Ham Hock Bite with Piccalilli
8. Aged English Beef Tartare on Savoury Sable with Parmesan Custard
9. Chargrilled Chicken and Spiced Avocado on Tortilla Chip
10. Crisp Parma Ham and Gorgonzola Tartlet

Fish (Hot)

11. Cod and Parsley Fishcake with Tartare Sauce
12. Smoked Haddock Arancini with Lemon and Dill Mayo
13. Baked Scottish Salmon on Brioche with Hollandaise
14. Tempura King Prawn with Ponzu Vinaigrette
15. Devilled Whitebait Cone with Marie Rose Sauce

Fish (Cold)

16. Tuna Tartare and Miso Mayo Spoon
17. Curried Crab and Avocado Croustade
18. Smoked Scottish Salmon Blini with Soured Cream and Caviar
19. Cajun King Prawn and Pineapple Skewer with Spiced Rum Syrup
20. Citrus Cured Seabream with Pickled Beetroot on Pumpnickel Bread

Vegetarian (Hot)

21. Macaroni and Cheese Bon Bon with Red Onion Marmalade
22. Mini Falafel with Beetroot Ricotta
23. Mini Vegetable Spring Roll
24. Paneer with Lentil Dhal on a Mini Naan with Coriander Oil
25. Quinoa and Spiced Squash Lollipop

Vegetarian (Cold)

26. Pumpkin and Ricotta Tart with Truffle Honey
27. Goat's Cheese Round with Pinenuts, Balsamic Glaze and Sweet Pepper Drops
28. Ratatouille Croustade with Basil and Tahini Dressing
29. Compressed Melon with Feta, Pistachios and Mint
30. Miso Glazed Celeriac with Sesame Aioli

£4.25 per canapé, per person

Minimum 5 canapés per person
Minimum numbers of 20 are required for the Canapé Menu