

# Brula Canapés List

£3.00 each; we suggest 2 or 3 canapés per person

## Vegetarian

Hummus with paprika oil and cumin crouton

Mini baked Charlotte potato with  
creamed Innes goats curd & chives

Steamed asparagus spears and  
Horton Farm duck egg \*seasonal POA

Quails egg with aioli and celery salt

Medjool date, walnut and stilton farci

Spiced Comice pear and stilton tartlet

Organic dried apricot, cream cheese  
and salted almond farci

Spiced aubergine with raisins,  
yoghurt and chilli croute

Sainte Maure Goats cheese tart with  
spinach and pine kernel

## Meat

Rillettes of rabbit and Agen prune with tarragon  
and chestnut farci

Chicken liver parfait on brioche crouton

Veal terrine, onion marmalade and cornichons

Oxtail croquettes with sauce gribiche

Ballottine of Norfolk chicken, Pancetta and hazelnuts

Rillettes of pork with cornichons, onion marmalade  
and apple compote

Mini baked Charlotte potato with liver parfait  
and onion marmalade

Tartare of Angus beef, soft quails egg and mustard on a  
brioche crouton supplement £1.00

Agen prune with braised pork belly and apple farci

## Fish

Smoked mackerel rilette and melba toast

King prawns with sauce Marie Rose  
supplement £2.00

Anchovy and black olive tapenade

Escabeche of Cornish mackerel with yoghurt,  
mint and pomegranate

Brula gravadlax, pickled cucumber,  
dill and mustard on rye

Brandade croquettes and aioli

Scottish salmon, horseradish cream  
and beetroot on rye

Light curried dorset crab with  
caper and cucumber salad

Anchovy and Gruyere straws

Agen prune, pine kernel and bleu des causes farci

Baked Gruyère gougères

Duck confit, plum sauce, cucumber,  
spring onion and baby gem lettuce

Ham and pea pancake with crème fraiche and chives

Crab and brown shrimp mayonnaise with chicory  
and pickled anchovies **supplement £1.00**

Tartlet of slow cooked onions, anchovies  
and black olives

## Sweet Canapés

Tart au citron

Chocolate and cardamom mousse cups

Mini fruit pavlova

Chocolate Tartlette with chantilly

Chocolate truffles

Chocolate profiterole

Strawberry and custard Tartlette  
**\*seasonal**

Honeycomb dipped in chocolate

Strawberries dipped in chocolate  
**\*seasonal**

Mince pie Tartlet and brandy butter  
**\*seasonal**