

CANAPE MENUS

AUTUMN/WINTER COLLECTION

Meat

Charred cured beef fillet with onion and blackberry compote (gf)
Game pate with beetroot and sloe gin puree in a cone with bacon shards
Roast lamb skewers with mini herb, carrot and turnip dumpling
Parsnip fritters with confit duck topped with cauliflower puree (gf)
Turkey and pancetta terrine, apple and damson jam on brioche

Fish

Potted shrimp on crisp toast with lemon butter
Roulade of salmon, rocket and ricotta on black pepper shortbread
Walnut bread crostini with smoked trout and parsley and caper salsa
Prawn and crab croquette with roasted garlic aioli
Celeriac mousse with crispy seabass (gf)

Vegetarian

Blue cheese mousse on edible spoon, port jelly and pear sliver
Fig, walnut and stilton cheesecake, balsamic onion marmalade
Beetroot, goats cheese and leek muffin
Pumpkin and pecan frittata with smoked tomato chutney (gf)
Wild mushroom mousseline on tarragon toast with dried cranberries

Menus marked with (gf) indicate Gluten Free

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COLD CANAPES

Cold Meat

Tartlet of roasted English quail with compote of balsamic vinegar and pickled ginger

Oriental chicken stir fried with spring onion, mange tout and sesame seed filo basket

Herbed crostini with chicken roulade and red onion marmalade

Crispy duck pancakes with scallions and plum sauce

Mini Yorkshire pudding with rare roast beef and horseradish

Rosemary marinated lamb with mint pesto on crisp toast

Serrano ham with dolcelatte, fig and aubergine chutney (gf)

Rolled pancake with canon of lamb, sugar snap pea, mint and chilli jelly

Cold Meat

Chicken liver parfait and spiced port jelly 'sandwich' (gf)

Beef carpaccio with truffled mascarpone on crisp toast

Duck liver parfait on brioche with cherry jam

Spicy baby naan with curried chicken mousse, coriander and mango

Chorizo, red pepper and pesto mousseline with spring onion

Moroccan marinated chicken with dried apricot, sultana puree and minted yoghurt on spiced crostini

Lime and chilli beef in a little cucumber cup (gf)

Asian beef tartare served on a silver spoon with lime aioli (gf)

Ham hock terrine with piccalilli on walnut croute

Cold Fish

Scottish salmon tartare with spring onion crème fraiche on lemon blinis

Beetroot cured salmon with coconut and lime on crostini

Ginger and soy marinated tuna on papaya salsa

Prawn with lime salsa in filo

Mango with fresh crab and lime (gf)

Honeyed salmon with avocado and lemon on crostini

Tiny cucumber cup with prawns, marinated in lime with sweet chilli mayonnaise (gf)

Mexican prawns marinated in tequila with avocado salsa in tortilla cup

Parcel of smoked salmon filled with smoked trout mousse and chives (gf)

Seared tuna on olive croustade with roasted peppers and oregano

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Cold Fish

Kedgeree mousse of smoked haddock on crostini with quails egg

Smoked salmon wrapped quails egg with chive crème fraiche and lemon zest (gf)

Smoked mackerel and horseradish pate on rye bread with beetroot crisp

Scallop ceviche with guacamole cream on mini spoon (gf)

Vietnamese rice paper rolls with asian vegetables and prawns with honey, ginger and lime dip

Seared tuna with lime and coriander crust in courgette ribbon (gf)

Lime meringue with smoked salmon mousse (gf)

Watermelon square topped with crab mousse and cucumber (gf)

Cold Vegetarian

Bocconcini and fired cherry tomato crostini with basil cream

Walnut blinis with glazed figs, pear relish and stilton cheese

Crispy cone with smoked tomato mousse and goats cheese

Caesar salad (v) basket with quails egg and parmesan shavings

Grilled artichoke button with porcini mousse on herbed shortbread

Seared courgette wrapped around goats cheese and sunblushed tomato (gf)

Goats cheese with chives and provencale peppers on shortbread

Cold Vegetarian

Mixed roasted peppers with red pepper pesto on ficelle

Vegetable frittata with hummous and black olive (gf)

Cherry tomato filled with tabbouleh, lemon and parsley drizzle

Parmesan cheese mousse and balsamic onion in a cone

Beetroot macaroon with whipped goats cheese (gf)

Pea, mint and broadbean truffle

Butternut squash and goats cheese truffle (gf)

Tartlet filled with spinach, asparagus, quails egg and hollandaise

Spinach, sundried tomato and goats cheese on crostini Mini stilton, walnut and celery choux puff

Basil muffin with cream cheese and aubergine caviar

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HOT CANAPES

Hot Meat

Chicken satay with peanut sauce (gf)

Crispy duck twist with hoi sin sauce

Chicken livers with sage, pear and parma ham (gf)

Tagine of lamb, pine kernels and apricot in filo cup

Mini cottage pies topped with mustard mash

Beef tournedos crostini with béarnaise sauce

Lamb kofte kebab with mint yoghurt (gf)

Slow roast pork belly with apple chutney on a spoon with crackling (gf)

Steak and chips with béarnaise (gf)

Chicken tikka and red pepper ballotine with cucumber and mintrelish (gf)

Hot Meat

Ham hock bubble and squeak cake with wholegrain mustard (gf)

Croque monsieur with honey roast ham and English cheddar

Italian meatball filled with mozzarella and topped with tomato and oregano

Slow roast shin of beef with horseradish on an onion rosti potato (gf)

Mini beef burger with cheese and tomato relish Char sui pork spring roll

Cumberland sausages with mustard mashed potato and onion marmalade (gf)

Bacon and potato rosti with tomato chutney (gf)

Hot Fish

Smoked salmon risotto cakes with creamy saffron sauce

English prawns in citrus breadcrumbs with minted mushy pea

Tartlet of smoked haddock topped with Welsh rarebit

Seared scallops with minted pea puree (gf)

Cajun blackened tuna croute with whiskey bourbon cream

Individual salmon en croute with spinach and dill cream

Spiced thai crab cake pop with red curry crème fraiche

Parma ham wrapped cod with tomato and basil (gf)

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Hot Fish

Lemongrass scented monkfish skewer (gf)

Smoked salmon scotch egg with truffle mayonnaise

Hot smoked salmon and dill fishcakes with caper cream

Tiny fish pies (salmon, prawns, quails egg)

Moroccan prawn pastille with spiced fennel

Fennel cake topped with English mackerel and apple compote

Curried swordfish with coconut cream on croute

Shrimp tartlet with papaya salsa and coconut cream

Hot Vegetarian

Veggie burger with roasted red onion and veggie cheddar
Baby spinach, ricotta and olive pie

Beignets of swiss cheese and sundried tomato rolled
in parmesan

Potato box filled with mushroom stroganoff (gf)

Vegetable croque monsieur with sundried tomato
and courgette

Mini foccacia with roasted vegetables

Vegetable pakora with minted yoghurt sauce

Goats cheese and lemon thyme tartlets

Pumpkin risotto cakes with smoked chilli jelly

Hot Vegetarian

Wild mushroom risotto with watercress in cones

French onion tartlet topped with gruyere cheese

Dukkah spiced halloumi and red pepper skewer with
preserved lemon (gf)

Curried cauliflower samosa with and coriander

Courgette and feta fritter with lemon aioli

Plum tomato tatin with goats cheese and pesto drizzle

Gratin of leek and artichoke with mustard, cream and
parmesan in a crisp potato shell (gf)

Griddled Stilton polenta with port and red onion relish (gf)

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