

# Canapés



## Fish Canapés

Savoury cones with smoked trout mousse and three colour caviar

Blue shell mussel croquet with saffron and lime zest

Salmon skewers with tropical fruit salsa and red peppercorns

Thai red snapper and mango salad served in tear-drop spoons

Smoked trout and pickled cucumbers on oat cakes

Coconut blinis with smoked trout and tropical fruit caviar

Vietnamese style prawn skewers with nuoc nam dressing

Potted salmon crostini, with petit pois and fresh dill

Little salmon fishcakes with sorrel sauce

Crab crostini with lemon, parsley and chilli

Parcels of smoked salmon filled with crab

Caper muffins with smoked salmon, sour cream and watercress

Tiger prawn ceviche on green plantain cakes

California crab cakes with spicy pineapple salsa

Tuna tartare with soy and lime dressing

Flaked snapper with Thai herbs and crisp-fried shallots, served in china spoons

Caviar and crème fraiche éclairs

Chopped gravadlax bruschette, with cucumber, beetroot and horseradish cream

Tiger prawns wrapped in prosciutto with ginger jam

Rustic dill 'Yorkshire' puddings with smoked salmon, crème fraiche and caviar

Ceviche of sea bass with lemon and oregano

Beetroot marinated salmon cubes, with crème fraiche and salmon 'caviar'

Medallion of lobster with asparagus

Miniature tuna burgers with wasabi cream and pink pickled ginger

Tiger prawn cocktail croutes with Marie Rose and paprika

Creamed clams on the shell with herbs and spring onion crumble

Mini Thai crab cakes

Lobster and tarragon mille feuille

## Poultry Canapés

Fois gras mousse crostini with prunes and walnuts

Coconut and ginger pancakes with with 5-spice duck

Mini tacos with chipotle chicken, seared peppers and cheese

Duck brochette with cocoa sauce and fresh blood orange

Chicken tikka cakes with toasted naan and mint chutney

Duck terrine with confit figs



# Cont.

## Canapés



### Meat Canapés

Chinese-style sticky pork with apple

Foie gras profiteroles with fig pickle and orange glaze

Miniature hot dogs in floured rolls, with ketchup and American mustard

Chorizo and caramelised red onion tartlets

Chorizo rounds with seared padron peppers and Maldon salt

Clove scented honey roast ham on parsnip rosti with a wholegrain aioli

Marinated lamb popadoms with coconut pesto, chutney and coriander

Serrano ham, caramelised pineapple and Roquefort crostini

Fillet Coron Bleu served on tear-drop spoons

Beef carpaccio crostini with Manchego and wild rocket pesto

Jack Daniel's glazed pork rosti with piquant apple pesto

Mini chipolata 'pigs' in smoked streaky 'blankets' with Heinz

Season spiced fig crostini with cured ham and horseradish cream

Marinated Moroccan lamb tagine served on toasted flat bread with preserved lemon

Rosemary muffins with Serrano ham and peach relish

Honey and rosemary glazed mini sausages

Little Thai beef salads served in tear-drop spoons

Kibbeh; minced lamb with crushed wheat and green chilli chutney

Miniature cheeseburgers with rocket and gherkin

Serrano ham Spanish croquette

### Vegetarian Canapés

Manchego crostini with gooseberry confit

Mini béchamel cannelloni with wild mushroom centre

Spinach and feta mini tarts

Pumpkin and honey mouse with caramelised red onions on spoons

Toasted crostini with tomato and olive oil butter and salt flakes

Nicoise stack; ratte potatoes, pea puree, tapenade and quails eggs

Twice baked petit Shropshire Blue cheese soufflé with a rustic cheese dip

Roast pumpkin puree pies with chopped toasted chestnuts

Goats cheese croutes with Bramley apple and nutmeg marmalade

Romano cauliflower cheese spoons with parmesan crumb

Stilton cheesecake with red apple salsa

Baby baked Jersey Royals with gorgonzola and pickled pear relish

Whipped goats cheese crostini with candied orange and aged balsamic

Roquefort croquettes with a piquant red pepper puree

Lightly toasted crostini with Sicilian caponata

Savoury cones with artichokes, parmesan, white truffle mousse and quince jelly

Miniature popadoms with lemon and coconut dhal

Baby baked potatoes with Gorgonzola and pickled pear relish



# Cont.

## Canapés



Chunky chips with sweet curry sauce  
Fennel mash with caramelised baby beetroot and Sakura cress  
Curried potato and pea cones with apple chutney



Quails eggs with seven spice rub  
Sun-blush tomato and Stilton risotto balls  
Gazpacho soup shots with grissini  
Little rustic style pizzas with Parma ham, mascarpone, rocket and balsamic  
Mexican eggs with spinach and salsa verde  
Brioche rounds with spiced wild mushrooms  
Lightly steamed asparagus spears with Maldon salt and wild rocket aioli  
Marinated feta, with black olives and herbs on watermelon cubes  
Mini savoury cornets with feta, capers and sun-dried tomato relish



Camembert with pear compote and pumpernickel bread  
Manchego crostini with gooseberry confit  
Mini veggie-burgers with fried onions and English mustard  
Little chapattis with lentil pate and lime pickle  
Mozzarella and sun-blush tomato risotto balls  
Chilli-roasted sweet potato chips with sour cream  
Vine tomato and shallot tart tatin with goats cheese  
Miniature latkes with sour cream and tomato pickle  
Fried corn bread with Manchego cheese and piquillo peppers

### Sweet Canapés

Lemon and blueberry fool shots  
Spiced fresh fruit with mascarpone served on tear-drops  
Little upside-down apple crumbles with Calvados cream



Tiramisu shots with Baileys  
Strawberry and fromage frais cones with sugared mint  
White chocolate and raspberry cheesecake

Little treacle tarts  
Tart au pommes with brandy cream  
Chocolate cappuccino mousse  
Blackberry fool with almond biscotti  
Black Forest shots with sour cherries and liqueur

Miniature Santiago tarts  
Chocolate coated strawberries  
White and dark chocolate marquis

Chocolate ganache tarts

Poached fruit shots infused with lemongrass, star anise and cinnamon, with honey yoghurt

Winter berries with white chocolate sauce

**bubble food**  
A UNIQUE EXPERIENCE

a bubble company Ltd.  
115 Clapham Manor Street SW4 6DR  
PHONE 020 7703 2653 E-MAIL info@bubblefood.com

© 2005/2006 Mark Watts markwattsphotography.co.uk