



FINGER FOOD

Finger Food Menu A

Cold Items

Assorted open sandwiches
Creamed feta, breton tart, crispy onion
Greek salad tartlet, chive oil
Selection of cut up wraps
Mini assorted sandwiches

Warm Items

Beef Milanese, whole grain jus
Tomato, red onion and cheese quiche
Assorted suppli
Vegetable spring rolls, with sweet chilli sauce
Pork belly caramelized onion tart
Fish cakes, garlic and dill dressing
Panzerotti ricotta, garlic and thyme honey

Sweet selection

An assortment of mixed fancy cakes

Service for a 2 hr event minimum 50 persons

Finger Food Menu B

Cold Items

Assorted open sandwiches
Chicken liver parfait tartlet
Creamed feta, Breton tart, crispy onion
Greek salad tartlet, chive oil
Red pepper pannacotta, torched goat cheese
Salmon mousse, sesame brioche bun
Selection of cut up wraps
Mini assorted sandwiches

Warm Items

Beef Milanese, whole grain jus
Mushroom woodland puffs
Tomato, red onion and cheese quiche
Duck spring rolls, with sweet chilli sauce
Pork belly caramelized onion tart
Fish cakes, garlic and dill dressing
Chicken satay, coriander relish
Panzerotti ricotta, garlic and thyme honey

Sweet selection

An assortment of mixed fancy cakes

Service for a 3 hr event minimum 75 persons

Finger Food Menu C

Cold Items

Assorted Canapes

Chicken liver parfait, spiced pumpkin seeds

Creamed feta and beetroot, Breton tart, chive

Greek salad tartlet, chive oil

Beef Wellington, horseradish cream

Red pepper pannacotta, torched Brie cheese

Salmon, dill, chive oil, asparagus potato cake

Warm Items

Beef beignets, port wine jus

Scented lamb pastizzi

Mushroom woodland puffs

Salmon and black olive quiche

Chicken and leek gyoza, ponzu dressing

Teriyaki pressed pork belly, dried apple shavings

Fish cakes, garlic and dill dressing

Chicken satay, coriander relish

Sweet selection

Baked cheesecake, lemon and thyme

Cinnamon apple and almond cake

Fleur de cel, chocolate tart

Service for a 3 hr event minimum 75 persons

Finger Food Menu D

Cold Items

Assorted Canapes
Chicken liver parfait, smoked bacon
Creamed cheuvre, Breton tart
Greek salad tartlet, chive oil
Beef wellington, horseradish cream
Red pepper pannacotta, torched Brie cheese
Salmon, dill, chive oil, asparagus potato cake

Warm Items

Beef beignets, port wine Jus
Cajun spiced squid, coconut jasmine rice beignets
Mushroom woodland puffs
Baked choquettes, beef fillet, mushroom and manchengo
Chicken and leek gyoza, ponzu dressing
Teriyaki pressed pork belly, dried apple shavings
Fish cakes, garlic and dill dressing
Tempura gamberi rossi, thai basil and yellow chilli sauce

Sweet selection

Hazelnut brownie, 70% Peruvian chocolate glaze
Pâte à Choux, chantilly cream, strawberry coulis
Baked cheesecake, lemon and thyme
Cinnamon apple and almond cake
Fleur de cel, chocolate tart

Service for a 3 hr event minimum 75 persons

Finger Food Menu E

Cold Items

Assorted Canapes

Truffled chicken liver parfait, smoked bacon

Creamed cheuvre, beetroot glaze, Breton tart

Assorted sushi, wasabi, soy and pickled ginger

Cauliflower panacotta, black caviar, chive oil

Smoked duck, raisin mostarda crostina

Salmon, dill, chive oil, asparagus potato cake

Warm Items

Beef beignets, port wine Jus

Cajun spiced squid, coconut jasmine rice beignets

Seared quail breast wrapped in pancetta, red pepper chutney

Bartolacci piadina, truffle honey

Baked Choquettes, beef fillet, mushroom and manchengo

Chicken and leek gyoza, ponzu dressing

Teriyaki pressed pork belly, dried apple shavings

Lamb araves, mint riata

Tempura gamberi rossi, thai basil and yellow chilli sauce

Sweet selection

Hazelnut brownie, 70% Peruvian chocolate glaze

Pâte à Choux, chantilly cream, strawberry coulis

Baked cheesecake, lemon and thyme

Cinnamon apple and almond cake

Fleur de cel, chocolate tart

Service for a 4 hr event minimum 75 persons

Finger Food Menu F

Cold Items

Assorted Canapes

Breton, orange zested black shell muscles, seaweed sponge cake

Truffled chicken liver parfait, smoked bacon

Creamed cheuvre, beetroot glaze, Breton tart

Burrata, green apple gel, roasted beets

Red prawn, cherry tomato and mange tout

Assorted sushi, wasabi, soy and pickled ginger

Red pepper pannacotta, torched brie cheese

Warm Items

Polenta, braised short rib, wilted kale, Portobello mushroom, port reduction

Duck leg confit, garlic and suede puree, fried oyster mushroom, smoked Maldon salt.

Cajun spiced squid, coconut jasmine rice beignets

Searred quail breast wrapped in pancetta, red pepper chutney

Spiced rump of veal, liquorish jus, mushrooms

Baked Choquettes, beef fillet, mushroom and manchengo

Hot smoked glazed salmon, wakame salad, pickled radish

Chicken and leek gyoza, ponzu dressing

Teriyaki pork belly, Boa buns

Sweet selection

Ginger, white chocolate mousse, dark chocolate ring

Classic opera cake

Hazelnut brownie, 70% Peruvian chocolate glaze

Passion fruit shot, mango yolk

Pâte à Choux strawberry cremeux

Selection of mini ice-creams on stick

Service for a 4 hr event minimum 100 persons

Finger Food Menu G

Cold Items

Assorted Canapes

Searred tuna Tataki, sesame crust, avocado remoulade, caraway pretzel, cress

Breton, orange zested black shell muscles, seaweed sponge cake, pea shoots

Crab, charcoal brioche, chervil and lemon aioli

Truffled chicken liver parfait, smoked bacon

Creamed chevure, beetroot glaze, Breton tart

Burrata, green apple gel, roasted beets

Red prawn ceviche, mango, micro coriander, lemon emulsion

Warm Items

Polenta, braised short rib, wilted kale, port reduction

Potato, jerusalem artichoke and parmesan gratin, ras el hanut lamb, carrot and ginger puree

Foie gras torchon, truffle brioche

Cauliflower panacotta, duck leg confit, garlic and suede puree, fried oyster mushroom, smoked maldon salt.

Cajun spiced squid, coconut jasmine rice beignets

Searred quail breast wrapped in pancetta, red pepper chutney

Spiced rump of veal, liquorish jus, mushrooms

Baked choquettes, beef fillet, mushroom and manchengo

Hot smoked glazed salmon, wakame salad, pickled radish

Sweet selection

Ginger, white chocolate mousse, dark chocolate ring

Classic opera cake

Hazelnut brownie, 70% Peruvian chocolate glaze

Passion fruit shot, mango yolk

Gianduja, cocoa nib

Pâte à Choux strawberry cremeux

Selection of mini ice-creams on stick

Service for a 5 hour event minimum 100 persons