

CANAPÉS



the-recipe's award winning canapés are exquisite, handmade, one bite delicacies that look superb & taste fantastic.

All created from scratch & are presented beautifully on our striking canapé trays. Canape trays can elegantly decorated with fresh seasonal flowers or themed & branded for your event.

Below are a sample of some our current menus to give you a taster. Please do get in touch to see our full menus or how we can create bespoke canapés for your specific event.

Meat

Ballotine of pancetta wrapped guinea fowl, wild mushrooms & truffle oil

Seared guinea fowl wrapped in pancetta & topped with a with blanquette of mushroom & truffle

Foie gras parfait & peach wine jelly

A smooth & rich parfait of foie gras with Madeira served with finely sliced peach & a cube of peach wine jelly & served on a wafer thin pastry crisp

Fillet of beef, pomme frites & Béarnaise sauce.

Char-grilled fillet of beef served medium on a crisped potato base with a Béarnaise sauce

Succulent lamb, olive potato cake & blackened red pepper puree.

Black olive crushed potato cake, topped with a slice of herb crusted fillet of lamb & a char-grilled red pepper puree

Crispy belly of pork & caramelised apple

Pork belly pressed, roasted & cubed served with caramelised apple & a crisp shard of maple glazed Parma ham

Lime smoked duck, carrot & ginger salad on gyoza

Lime smoked duck with a carrot, spring onion & pickled ginger salad on a crisp square of gyoza pastry

Fish

Lobster, melon & palm hearts

Butter poached lobster coated in finely chopped chives on a skewer with palm heart, honeydew melon & a champagne butter dip

Mirin cured salmon "lollipop" & yuzu tempura crisps

Mirin cured salmon & pickled cucumber rolled around a bamboo brochette & topped with pureed avocado & tempura yuzu puffs

Smoked haddock, leek fondue & crisp potato

Flakes of smoked haddock on a crisped potato base with creamy baby leek fondue

Kedgerree cake, quails egg & caviar

Smoked haddock kedgerree cake with green asparagus, quails egg & a touch of caviar

Seared scallop, corn polenta with Thai aromatics

Brochette of seared scallop on a smooth corn polenta topped with delicate Thai aromatics

Tuna tataki & crisp gyoza "sandwich"

Sesame crusted tuna tataki with kimchi apple puree & red amaranth sandwiched together between gyoza crisps

the-recipe

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Vegetarian

Bombay chaat, tamarind & green mango

Tiny house baked puri bread with a green mango salsa, tamarind & natural yogurt

Cherry tomato tatin

Slow roasted cherry tomatoes with caramelised shallots, fresh rosemary & baby basil cress on a thin puff pastry base

Crispy chickpea fritter & baba ganoush

A crisp chickpea fritter with a smoky aubergine puree & a crisp of beetroot

Wild mushroom & gorgonzola arancini

Wild mushroom & gorgonzola risotto ball sprinkled with panko crumbs

Goats cheese, roasted pear & truffled honey

Ash goats cheese on a disc of brioche with truffled honey, roasted pear & shiso cress

Beetroot roesti with wild mushrooms & sour cream

Beetroot & potato roesti topped with a fricassee of wild mushrooms & a sour cream cheese