

GRAB FOODS



More substantial than delicate canapés, grab foods are 2 – 3 bites in size. Ideal for when you require a more filling option for a party without wanting to lose any style or finesse.

Meat

Suckling pig roll with honey apple sauce

Pulled pork shoulder & belly served in a brioche roll with seasonal apple sauce, rocket & crackling.

Aged steak burger with tempura shallot rings

Ground aged beef & herb steak burger served on a miniature, glazed sesame seeded bun with tomato relish & crispy shallot rings.

Chicken & spring onion yakitori

Chicken breast & thigh marinated in the-recipe teriyaki sauce & chargrilled on a skewer with spring onion & sesame seeds.

NYC Pastrami Slider

House made pastrami with melted gruyere cheese, Dijon mustard & pickled cucumbers on a slider bun.

Jamon Iberico Croquette

Spanish croquette with finely sliced acorn fed Jamon Iberico & a paprika crust.

“Sausage Roll”

Herbed miniature Cumberland & sausage with caramelised red onions & French’s American mustard & a puff pastry tie.

Fish

Salmon kofta & minted yoghurt dip

Minced fresh salmon seasoned with cumin, ginger & coriander, grilled on a skewer & served with a minted yoghurt dipping sauce.

“Fish fingers” & chips

Cones of pollock “fingers” coated in a sesame & herb crust with triple cooked chips & house made tartare sauce.

Smoked haddock & leek fishcakes

Smoked haddock bound with sautéed leeks & potato, crumbed in Japanese breadcrumbs & served with a house made tartare sauce

Gourmet tuna burger, wasabi mayonnaise & ginger relish

Fresh tuna with coriander served on sesame seeded bun with wasabi mayonnaise & ginger relish.

Smoked salmon & asparagus tartlet

Shortcrust pastry tartlet filled with a creamy blend of the-recipe house smoked salmon, asparagus & fresh dill.

Blackened cod miso brochettes

Line caught cod marinated for 3 days in sweet miso & served grilled on a bamboo skewer sprinkled with black & white sesame seeds.

the-recipe

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Vegetarian

Courgette, caramelised onion & goats cheese tart

Shortcrust pastry tarts filled with roasted courgettes bound with caramelised onions & feta cheese.

Falafel in pitta, Israeli salad & hummus

House made balls of falafel served in mini pitta breads with hoummus, tehina & chopped Israeli salad.

Sesame tempura vegetables, sesame soy dipping sauce

Cones of carrot, courgettes, peppers & baby corn in a tempura batter & a dipping sauce of sweet soy & sesame.

Asparagus frittata

Spanish “little cake” with potato, egg, caramelised onions & lightly roasted asparagus tips.

Roasted pepper & mozzarella calzone

Folded pizza filled with melted mozzarella, the-recipe tomato herb sauce & flame roasted red peppers.

Wild mushroom & thyme arrancini with lemon aioli

Risotto balls with wild mushrooms, parmesan, truffle oil & fresh thyme served with a light & fragrant lemon aioli dip.