

MERCHANT TAYLORS'



Canapé Menu

2018 - 2019

MERCHANT TAYLORS'

Canapés

A selection of hot and cold
canapés Prices are on a per person

basis:

14 canapés **£42.00**

12 canapés **£36.00**

10 canapés **£30.00**

8 canapés **£25.00**

6 canapés **£20.00**

5 'chefs choice' canapés **£18.00**

A chef's selection of 4 hot canapés per person is available during your pre-dinner reception for **£15.00** per person

Dessert canapés available at **£4.75** each

All prices exclude VAT

MERCHANT TAYLORS'

COLD

Moroccan Spiced Chicken with Apricot & Mango on Flat Bread
Quail Egg Fabergé on Toast (v)

Woodland Mushroom Bavarois with Shortbread (v)

Seared Sea Bass with Thai Vegetables on Aromatic Bread

French Bean, Beef Carpaccio with Béarnaise Sauce & Parmesan
Mini Crab, Lemon & Horseradish Bagel

French Madeleine with Sliced Serrano Ham or Salmon Carpaccio
Crunchy Vegetables in Spinach Tortilla (v)

Peking Duck Pancake with Sesame, Ginger, Spring Onion & Apricot
Crostini of Fresh Pesto with Chargrilled Mozzarella Grilled Peppers
(v) Peppered Beef with Beetroot Chutney & Horseradish Cream

Parma Ham Rose with Dolcelatte & Figs on Crostini

Chargrilled Chicken with Spicy Tomato Salsa on Sweet Potato Salmon
Sushi or Smoked Halibut Nigiri with Wasabi & Soy Dip Avocado Salsa
with Crayfish & Avruga Caviar on Square Polenta Walnut Bread with
Mature Stilton & Figs (v)

Tartlet of Caesar Salad, Quail Egg & Anchovy
Potted Shrimp with Chilli

Beef Tartar with Egg Mimosa

Quenelle of Goat's Cheese & Onion Relish

Smoked Salmon with Quail Egg & Avruga Caviar

Crab Salad and Avocado Salsa with Lemon Savoury Shortbread
Chargrilled Asparagus with Parma Ham & Sundried Tomato

Ham Hock with Port Jelly

California Seared Tuna & Mango Sushi with Wasabi

MERCHANT TAYLORS'

HOT

Haggis, Scottish Cheddar, Red Onion & Rocket Ball
Lamb Kofta with Minted Yoghurt
Goujons of Devon Plaice & Hand Cut Chips with Tartar Sauce
Vegetable Spring Rolls (v)
Grilled Artichoke, Parma Ham, Pesto & Saffron Risotto Balls
Tomato & Cheese Rarebit (v)
Tempura Prawns with Sweet & Sour Sauce
Piquillo Pepper Puree, Roasted Aubergine, Tomato Basil & Parmesan Bruschetta (v)
Deep Fried Mushroom, Pesto & Pecorino Cheese Croquettes (v)
Malaysian Chicken Satay with Peanut Sauce
Thai Crab Cakes with Sweet Chilli Sauce
Hot Smoked Salmon, Parsley & Lemon Crostini
Honey & Sesame Coated Cumberland Sausages with Oxford Sauce
Escalivada (Chargrilled Onion, Aubergine & Red Pepper on Garlic Bread) (v)
Gressingham Duck, Pork & Apple Pies
Calamari with Aioli & Lemon
Falafel with Cucumber Yoghurt
Chinese Chicken or Vegetable Gyoza Parcels with Soya Sauce
Caramelised Red Onion, Blue Cheese & Tomato Bruschetta
Mini Croquet Monsieur
Mini Fish Pie
Monkfish, Prawn & Toulouse Sausage with Soya, Honey & Sweet Chilli
Mini Filo Parcels of Barkham Blue Cheese & Apple
Smoked Haddock & Spinach Croquettes with Hollandaise Sauce

MERCHANT TAYLORS'

DESSERTS

Selection of Fruit Tarts

Coffee Choux Bun

Lintzer Tart

Chocolate Éclair

Chocolate Brownie

Macaroons

Banoffee Tart

English Madeleine

Pecan Tart

Food Allergies and Intolerances

Please speak to your Sales and Event coordinator regarding the allergens which will be present, within your chosen menu

MERCHANT TAYLORS'

SERVICE STAFF

For all functions where service is required and to maintain our high level of service, we need to call upon additional staff. **Our service rates are as follows:**

- **£17.50 plus VAT** per hour per staff member until 12:00am.
- **£21.50 plus VAT** per hour per staff member after 12:00am and on Saturdays.
- For events finishing after 11:00pm, there is a late night cover charge of **£450.00 plus VAT** per hour, including staffing.

The number of staff required will be dependent on the style of your event and your final numbers.

Our Events team will advise you of the approximate cost whilst organising your event.



SUSTAINABILITY

All prices quoted are on a per person basis and are subject to VAT at the current rate.

Merchant Taylors' Catering Ltd reserve the right to amend prices as a result of influences beyond our control.

Dishes may contain, directly or indirectly, nuts or nut products.

Only responsibly-sourced fish and shellfish, fished in sustainable ways including responsible aquaculture, are used in our menus.