

## Spring / Summer 2024

### Cold canapés

#### Fish

- Thai crab salad with grapefruit served in a mini pastry shell
- Oysters with Wagyu beef and ponzu glaze
- “London Meantime” ceviche of scallops with apple, blood orange salad
- Sesame potato cake canapé with smoked salmon
- Bloody Mary pipette with lime-marinated shrimp
- Marinated tuna loin with black radish and passion fruit coulis served on a bamboo skewer
- Langoustine cocktail with keta caviar
- Fresh tuna, avocado rice paper roll with apple kimchi purée
- Beetroot smoked salmon served on a blini with horseradish crème fraiche
- Cornish crab with pink grapefruit wrapped in daikon radish

#### Meat

- Beef tartare with sour onions and oyster emulsion
- Foie gras mini club sandwich with cherry compote
- Hoisin duck cone with yabi sauce
- Salt beef with truffled celeriac remoulade on a olive ficelle
- Soya cured butternut carpaccio with smoked chicken and mango
- Bang bang chicken with toasted peanuts and Thai coriander
- Chorizo, red onion jam and Manchego tartlets
- Rosemary, black garlic beef fillet carpaccio served on pumpernickel
- Asparagus spears wrapped in Parma ham with baconaise
- Chicken and vegetable gyoza with soy, ginger, garlic, coriander and chilli dipping sauce

#### Vegetarian

- Beetroot gel wrapped round goats cheese with cranberry coulis
- Enoki mushroom and Asian winter garden shoots with plum chutney and pickled ginger
- Goats cheesecake with red onion jam
- Minted feta, with black olive and sundried tomato wrapped in chargrilled courgette
- Butternut cheesecake with sauteed ponzu shitake mushroom on a rice cracker
- Tomato, shallot, black olive concasse on a pesto rye crouton
- Grilled haloumi and courgette skewer with harissa chipotle
- Jerusalem artichoke with truffled brie and honey
- Rainbow rice paper roll with Thai noodles and sesame mayo

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### Hot canapés

#### Fish

- Cod & lime croquettes with mango salsa
- Confit snapper with fennel cream and a black sesame meringue
- Smoked clams with beans, and sorrels and smoked tomatoes tapenade
- Salt cod cake with saffron aioli
- Salt and pepper squid with chilli flakes, spring onions served in cones
- Marinated scallops on a spoon with salsa verde
- Smoked haddock and leek fishcakes with tartare sauce
- Sesame seeded prawns with a wasabi mayo, tobiko
- Mini crispy lobster burgers with Asian slaw

#### Meat

- Skewers Szechuan chilli lamb with a cucumber salsa
- Beignet of veal sweetbreads with rosemary and onion cream
- Cannon of Moroccan lamb with coriander baba ganoush
- Polenta chips with fillet beef served in a cone with garlic aioli
- Yakitori chicken skewers with spring onions
- Thyme and garlic beef fillet skewers served with bearnaise sauce
- Lavender duck with beetroot fondant
- Pork marinated in fennel seeds and lemon zests serve with grilled apple
- Beef and black truffle ravioli with carrot purée and tarragon
- Thai explosion - Thai chicken with crispy chicken skin

#### Vegetarian

- Shitake mushroom and tofu croquettes with a ponzu mayo
- Stilton and walnut mini tarts
- Spring onion bhajis with mint and coriander chutney
- Fried aubergine sticks with sumac and honey
- Pea & mint risotto ball with tomato jam
- Sweet potato, brie, and spring onion mini pies
- Broccoli tempura with ponzu dipping sauce
- Beetroot and goats cheese ravioli with truffle cream
- Mini pea and feta tartlets with mint
- Asparagus tortellini with lemon butter with crispy sage

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### Dessert canapés

- Triple chocolate brownie
- Lemon meringue pie
- Mini cinnamon donut filled with apple
- Shot glass of mini Eton mess
- Chai panna cotta with blood orange
- Mini banoffee pie with caramelised banana
- Chocolate mousse and salted caramel popcorn
- New York cheesecake with lemon
- Homemade mini truffle on chocolate sand
- Tiny Devonshire cream tea scones with raspberry conserve
- Triple chocolate biscotti with hazelnuts
- Strawberry and pistachio mini meringue
- Mini sticky orange and almond cake
- Cherry and almond frangipani tartlet
- Mini blueberry pie
- Mini carrot cake with toasted walnuts