



CONNAUGHT

Available until 31st of March 2012

CANAPES SELECTION

Autumn-Winter 2012

PREFACE

It is my pleasure to welcome you to the Connaught and invite you to experience my cuisine which is based on the best products I have sourced in and around the UK as well as my native South-West France. I have a strong bond with my suppliers which can be seen in the produce they supply for me. My inspiration comes from experience gained in my family's famous 4th generation restaurant in the South West of France.

In the following menus, you will discover some of the dishes I have created for your events in Autumn and Winter of 2012. It would also be my honour to create something unique for your event, should you so wish.

I hope you have as much pleasure eating my cuisine, as I will have cooking it for you.

Hélène Darroze

Two Michelin Starred Head Chef at the Connaught Hotel



Pre-dinner Canapés

£18.00 per person

Available for a minimum of 10 guests

Choice of 5 canapés per person

Vegetarian

- ❖ *Gougères with brebis Basque cheese, sesame seeds and paprika*
- ❖ *Tomato gazpacho with pimientos del piquillo*
- ❖ *Cumin wafers stuffed with baba ganoush (smoked aubergine caviar)*
- ❖ *Potato, Spring onions and pimientos del piquillo tortilla*
- ❖ *Fried herb ravioli*
- ❖ *Creamy scrambled eggs with roasted cèpes and parsley*
- ❖ *Caramelized cherry tomato stuffed with goat cheese*

Fish

- ❖ *Blinis with cucumber, smoked salmon and horseradish cream*
- ❖ *Ceviche marinated bay scallop with cauliflower and walnuts*
- ❖ *Crispy black rice with sea urchin cream and marinated scallop*
- ❖ *Crab cake, sweet mustard dressing*
- ❖ *Smoked haddock and potato velouté with tapenade*
- ❖ *Ginger lobster spring roll, tamarind sauce*

Meat

- ❖ *Chorizo and sun-dried tomato muffin*
- ❖ *Foie gras lollipops with ginger bread crumbs*
- ❖ *Croque-monsieur with boiled ham, Emmental*
- ❖ *Roasted prune with bacon stuffed with Williams pear and stilton*
- ❖ *Basque ham croquetas*
- ❖ *Chicken velouté with curry, lemongrass and coconut milk*



Canapé Menu

£29.00 per person

Available for a minimum of 20 guests

Choice of 10 canapés per person

Cold canapés

- ❖ *Gougères with brebis Basque cheese, sesame seeds and paprika*
- ❖ *Tomato gazpacho with pimientos del piquillo*
- ❖ *Blinis with cucumber, smoked salmon and horseradish cream*
- ❖ *Gravalax marinated beef, béarnaise emulsion, potato chips*
- ❖ *Chorizo and sun-dried tomato cake*

Hot canapés

- ❖ *Scrambled eggs with roasted cèpes and parsley*
- ❖ *Fried herb raviolis*
- ❖ *Crab cake, sweet mustard dressing*
- ❖ *Croque-monsieur with boiled ham, Emmental*
- ❖ *Roasted prunes with bacon, stuffed with Williams pear and stilton*



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Canapé Menu 2

£32.00 per person

Available for a minimum of 20 guests

Choice of 12 canapés per person

Cold canapés

- ❖ *Cumin wafers stuffed with babaganoush (smoked aubergine caviar)*
- ❖ *Caramelized cherry tomato stuffed with goat cheese*
- ❖ *Blinis with cucumber, smoked salmon and horseradish cream*
- ❖ *Skewer of lobster, mango and fresh coriander*
- ❖ *Smoked eel and duck foie gras maki*
- ❖ *Beetroot milkshake with soya milk and fresh coriander*

Hot canapés

- ❖ *Maki of “pot au feu” vegetables, buttered jus*
- ❖ *Polenta with ceps*
- ❖ *Paella rice cromesquis with roasted shrimp*
- ❖ *Black pudding in crispy potato chips*
- ❖ *Basque ham croquetas*
- ❖ *Roasted tandoori chicken, carrot and citrus mousseline*

Sweet canapés

- ❖ *Chocolate and tonka bean ganache, caramel sauce*
- ❖ *Orange crème brûlée, apple and yuzu compote, Brittany sable biscuit*



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Add-ons priced per canapés

Available for a minimum of 10 guests and with a minimum of 10 pieces per canapés

Cold canapés

Vegetarian

- ❖ *Gougères with brebis Basque cheese, sesame seeds and paprika* £3.50
- ❖ *Beetroot milkshake with soja milk and coriander* £3.50
- ❖ *Caramelized cherry tomato stuffed with goat cheese* £3.50
- ❖ *Emmental wafers stuffed with mascarpone cream and black truffle* £7.00
- ❖ *Cumin wafers stuffed with babaganoush (smocked aubergine caviar)* £5.00

Fish

- ❖ *Blinis with cucumber, smoked salmon and horseradish cream* £5.00
- ❖ *Crispy black rice with sea urchin cream and marinated scallop* £5.00
- ❖ *Gravalax marinated seabream with Rougail sauce* £3.50
- ❖ *Skewer of lobster, mango and fresh coriander* £7.00
- ❖ *Ceviche marinated Bay scallop with cauliflower and walnuts couscous* £7.00

Meat

- ❖ *Chorizo and sun-dried tomato muffin* £3.50
- ❖ *Gravalax marinated beef, Béarnaise emulsion, potato chips* £5.00
- ❖ *Crispy toast with marinated ceps and Iberico ham* £7.00
- ❖ *Smoked eel and duck foie gras maki* £7.00
- ❖ *Foie gras lollipop with ginger breadcrumbs* £5.00



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Hot canapés

Vegetarian

- ❖ *Fried herb ravioli* £5.00
- ❖ *Salsifis tempura, black truffle Chantilly* £5.00
- ❖ *Pumpkin velouté perfumes with honey and sage* £3.50
- ❖ *Creamy scrambled eggs with green asparagus, black truffle Chantilly* £7.00
- ❖ *Maki of “pot au feu” vegetables, buttered jus* £7.00

Fish

- ❖ *Crab cake, sweet mustard dressing* £7.00
- ❖ *Paella rice cromesquis with roasted shrimp* £3.50
- ❖ *Smocked haddock and potato velouté with tapenade* £3.50
- ❖ *Ginger lobster spring roll* £7.00
- ❖ *Salsifis and calamari tempura, black mayonnais* £5.00

Meat

- ❖ *Croque-monsieur with emental and boiled ham* £5.00
- ❖ *Roasted prune with bacon stuffed with Williams pear and slilton* £5.00
- ❖ *Puy lentils creamy mousseline, roasted chipotala* £5.00
- ❖ *Roasted Tandoori chicken, carott and confit citrus mousseline* £3.50
- ❖ *Chicken velouté with curry and coconut milk* £3.50

Sweet

- ❖ *Carrot cake, praline crémeux* £5.00
- ❖ *Chocolate and tonka bean ganache, caramel sauce* £5.00
- ❖ *Cube of mascarpone cream with maple syrup, fresh pear* £5.00
- ❖ *Mango and passion fruit macaroon* £5.00
- ❖ *Jivara chocolate lollipop with hazelnut praliné crémeux* £5.00
- ❖ *Orange crème brûlée, apple and yuzu compote, Brittany sablé* £5.00

