



Spring & Summer  
Canapé, Bowl & Food Station Menu

Available until 31<sup>st</sup> September 2016

Our Private Events Menu is created by using the best of British products sourced from local suppliers.

These dishes reflect the long lasting quintessentially British tradition of the Connaught & are influenced by the best of international flavors.

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes.

Please note a discretionary service charge of 12.5% will be added to your account  
All prices are inclusive of VAT at the current rate of 20%



## CANAPÉS

For a Pre-dinner Party we recommend a selection of five options from the below menu at £23.00 per person;

For a Cocktail Reception we recommend a selection of ten options from the below menu at £45.00 per person;

Canapés can also be selected individually at listed prices below;

## COLD

## PER PIECE

### FISH & SEAFOOD

Bomba Calasparra Rice Roll, Spanish Saffron, Chorizo & Shellfish	£6.00
Smoked Salmon Tartare, Cucumber & Radish, Horseradish Cream, Dill	£6.00
Yellow Fin Tuna Tartare, Avocado, Caviar & Brown Toast	£6.00
Cornish Crab, Citrus Jelly, Radish & Coriander	£6.00
Lobster, Pea & Truffle Mayonnaise, Brioche Toast	£6.00
Grilled Octopus, Tomato & Saffron Salsa, White Toast	£6.00

### MEAT

Parma Ham & Confit Rabbit, Exotic chutney	£6.00
Duck Foie Gras, Sauternes Jelly, Brioche Bread	£6.00
Mini Beef Tartare, Quail Egg & Caviar	£6.00
Iberico Ham, Semi Dried Tomatoes & Salsa Verde, Country Bread	£6.00
Black Chicken Terrine, Piccalilli, Brown Toast	£6.00

### VEGETARIAN

Vegetarian Spring Roll, Mint & Mango Chutney	£5.00
Red Onion & Kalamata Olive Tart, Goats Cheese & Thyme	£5.00
Caramelized Leek Compote, Stilton Blue Cheese & Toasted Hazelnut	£5.00
Gougere, Pea Mousse & Truffle	£5.00
Artichoke Bavarois, Pickled Mushrooms, Focaccia Bread	£5.00
Tomato & Goats Cheese, Basil, Parmesan Shortbread	£5.00

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## HOT

PER PIECE

### FISH & SEAFOOD

Black Tiger Shrimps Satay, Exotic Fruit Chutney	£5.00
Gougere, Lobster Mousse & Tarragon	£5.00
Home-made Crab Cake, Red Chilli & Citrus Sauce	£5.00
Seared Langoustine Wrapped in Potato Spaghetti, Tarragon Aioli	£6.00
Miso Glazed Eggplant, Confit Cod, Green Onion & Grenobloise Sauce	£6.00

### MEAT

Croque-Monsieur, aged Comte Cheese	£6.00
Mini "Tarte Flambée", Black Truffle, Crispy Bacon & Chives	£6.00
Gougere, Chicken & Foie Gras Mousse	£6.00
Chicken Samosa, Coriander & Yogurt Dip	£6.00
Beef Kofta, Green Harissa & Confit Sweet Bell Pepper	£6.00
Mini Angus Beef Burger, aged Cheddar Cheese & Russian Dressing	£6.00
Mini Yorkshire Pudding, Roasted Beef, Horseradish Cream & Watercress	£6.00
Pulled Pork Croquette, Celeriac Dip,	
Watermelon Radish & Cox Apple Reduction	£6.00
Confit Duck Spring Roll, Sweet & Sour Sauce	£6.00

### VEGETARIAN

Vegetarian Spring Roll, Spicy Peanut Dip	£5.00
Asparagus, Truffle & Cheddar Cheese Croquette	£5.00

### SWEET

Baked Alaskas Lollypops	£4.00
Petit Choux Croquant, Praline cream	£4.00
Orange Shortbread, Vanilla cream	£4.00
Milk Chocolate Mousse Lollypops	£4.00
Caramel Salted Macaroon	£4.00
Raspberry & Vanilla Cube	£4.00
Lemon Curd & Vanilla Sable	£4.00
Mini Chocolate & Praline Cones	£4.00

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BOWL FOOD	PER BOWL
<b>COLD</b>	
<b>FISH</b>	
Quinoa Salad, Baby Squid, & Roasted Bell Pepper	£8.00
Nicoise Style Salad, Confit Tuna & Kalamata Olives	£9.00
Devon Crab Salad, Green Apple, Sweet Gem Lettuce & Citrus Jelly	£8.00
<b>MEAT</b>	
Black Chicken Terrine, piccalilli	£9.00
Beef Tataki, Radish, Avocado, Soy Dressing	£9.00
<b>VEGETARIAN</b>	
Burrata & Heritage Tomato Salad, Rocket, aged Balsamic Dressing	£7.00
Baby Artichokes & Courgette Salad, Goat's Cheese & Lemon Dressing	£7.00
<b>HOT</b>	
<b>FISH</b>	
Pan Seared Seabass, Braised Fennel, White Onion Compote & Basil Veloute	£8.00
Saffron Risotto, Seared Cod & Tomato Confit	£10.00
<b>MEAT</b>	
Glazed Pork Belly, Smoked Potato & Peas	£8.00
Confit Lamb Shoulder, Fregola & Asparagus, Fricassee, Sherry Jus	£9.00
<b>VEGETARIAN</b>	
Tomato & Artichoke Ravioli, Goat's Cheese Foam	£7.00

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FOOD STATIONS	PER PERSON
<b>CRUDITIES</b> Chef's Selection of Fresh Organic Vegetable Crudities Assorted Dips to include: Ranch, Curry & Hummus Pimientos del Piquillos, Madras Curry & Watercress	£12.00
<b>CHARCUTERIE BOARD</b> Chef's Selection of Artisan Cured Meats, Salami & Hand-crafted Terrine Sliced Country Bread Assorted Condiments to include: Pickles, Wholegrain & Truffle mustard	£17.00
<b>CHEESE BOARD</b> Chef's Selection of the Finest British Cheese Assorted breads, Crackers & Condiments Honeycomb, Valencia Quince Paste & Seasonal Chutney	£17.00
<b>SELECTION OF EXOTIC &amp; SEASONAL FRUIT</b> Chef's Selection of Seasonal & Exotic Fruit Platters	£12.00

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## LIVE COOKING STATIONS

PER PERSON

### SUSHI, SASHIMI & ROLLS

In his traditional costume, our Japanese master sushi chef Matzu prepares Sushi, Sashimi & Maki in front of the Guests.

Chef's Selection of Sushi, Sashimi & Rolls from the Finest Local & Imported Spices

Based on Eight Pieces of Sushi & Rolls Per Guest £32.00  
Including Four Pieces of Sashimi £48.00

RISOTTO £20.00

Cooked in front of your Guests (Select One)

Peas & Chanterelle Risotto, Chive & Parmesan  
Spanish Saffron, Chorizo Tiger Prawns & Red pepper  
Asparagus Risotto & Heritage Tomatoes

CHEESEMONGER £24.00

Bespoke Selection of the Finest British Cheeses  
Assorted Breads, Crackers & Condiments  
Honeycomb, Valencia Quince Paste & Seasonal Chutney

THE CONNAUGHT CANDY STORE £18.00

Seasonal Macaroons, Pâte De Fruit, Fresh Fruits  
Home-made Cookies and Biscuits, Mini cakes, Sweets & Lollies  
Mini Ice Cream Cones

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