



THE HONOURABLE SOCIETY OF GRAY'S INN

# CANAPÉS

## COLD CANAPÉS

### **Smoked Salmon**

Mousse, Avruga caviar, sesame cornetto

### **Rillette of Sea Trout**

Pumpernickel, chive crème fraîche

### **Poached Lobster**

Avocado purée, fennel pollen

### **Pressed Chicken Terrine**

Brioche solider, truffled sweetcorn

### **Seared Beef Fillet** (Spring/Summer)

Puy lentils, pickled wild mushrooms

### **Seared Venison Fillet** (Autumn/Winter)

Puy lentils, pickled wild mushrooms

### **Hoisin Duck**

Pancake, spiced duck crackling

### **Whipped Goats Cheese** (V)

Tomato cones, balsamic pearls

### **Colston Basset** (V)

Pickled onion tart

### **Soft Boiled Quail Eggs** (V)

Celery salt

### **Wye Valley Asparagus** (May/June) (V)

Panna Cotta, pickled girolles

### **Meringues**

Beetroot and goats curd

## HOT CANAPÉS

### **Seared Scallops**

Apple and bacon crumble

### **Thai King Prawn Skewer**

Coconut and basil dip

### **Lime Marinated Cod Bites**

Chili mayonnaise

### **Crayfish Popcorn**

Spicy aioli dip





**12-Hour Pork Belly**

Baked apple jam, rosemary

**Oxtail and Potato Croquette**

Horseradish cream

**Mini Beef Burgers**

Smoked Cheddar, tomato ketchup

**Potato Terrine (V)**

Roasted carrot purée, caraway dust

**English Pea Arancini (Spring/Summer) (V)**

Mint crème fraîche

**Wild Mushroom Arancini (Autumn/Winter) (V)**

Truffle crème fraîche

**Red Onion and Lemon Thyme (V)**

Tarte Tatin

**Crispy Brie (V)**

Mulled orchard fruit chutney

**SWEET CANAPÉS**

**Caramelised Banana**

Toffee tart

**Lemon Curd**

Torched meringue cone

**Salted Caramel**

Popcorn and chocolate cup

**Macaroons**

Assorted flavours

**Dark Chocolate Brownie**

Pistachio cream

**Exotic Fruit**

Mini fruit skewers

**Strawberries (Spring/Summer)**

Vanilla custard tart

**Plums (Autumn/Winter)**

Vanilla rice pudding arancini

