



CLARIDGE'S

CANAPÉ MENU

2018-2019

Claridge's Events menus are written each season. Cooking with a wealth of Claridge's culinary history, Martyn and his team take inspiration from ingredients that will be at their seasonal best. Dishes become more robust during the autumn and winter months as the chefs cook with nostalgic and evolving techniques that focus on capturing the best flavours from the produce.

A handwritten signature in black ink that reads 'Martyn Nail'.

Martyn Nail
Executive Chef

Menu prices include VAT; a 12.5% discretionary service charge will be added to all food and beverage items.

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CHEF'S SUGGESTED MENUS

CANAPÉ MENU 1

£40

Based on your selection of twelve canapés per guest

Cold canapés

Pani puri with Portland scallop, coriander and pomegranate
Mille-feuille de foie gras, walnut and balsamic
Rose veal tartar, croissant, pecorino and lemon
Cherry tomato, smoked aubergine and herbs (v)
Golden Cross goats cheese, chilli jam, toasted almond (v)
Tarlet of wild mushroom, truffle and hazelnut (v)

Hot canapés

Tempura prawns, bloody Mary ketchup
Cornish lobster gnocchi rock samphire sauce Américaine
Skewer Kent lamb, tamarind chutney
Venison carpaccio, crisp ricotta ravioli and fig compote
Guinea fowl tikka with puffed wild rice
Brioche tart cauliflower, caraway and horseradish (v)
Truffle custard tart (v)

CANAPÉ MENU 2

£44

Based on your selection of twelve canapés per guest

Cold canapés

Beetroot wonton, mousseline smoked salmon, mustard seed
Cornish crab, avocado and nori roll, osiettra caviar
Goose liver parfait, bitter chocolate and sorrel
Soft chorizo, saffron toast, almond, basil
Whipped goat's cheese, apple and pickled walnut
Asparagus barquette, Cropwell Bishop blue, walnut

Hot canapés

Lobster Thermidor tart
Quail tempura with orange soy and chilli
Welsh rarebit with oyster and Guinness on toasted sourdough
Salt beef, rye, pickles and crisp shallot
Chicken skewer coriander and lemon yogurt
Jalousie smoked peppers, red onion, maruni cheese
Truffle gougère

COCKTAIL PARTY CANAPÉS

You are invited to create your own cocktail reception canapé menu from our selection below.

Select 5 canapés for £25.00 (Pre –Dinner only)
Select 10 canapés for £40.00 (Pre –Dinner only)
Select 12 canapés for £45.00
Select 15 canapés for £50.00

CREATE YOUR OWN SELECTION

MEAT

Cold canapés

Smoked duck, Tête de Moine, roast cauliflower
Pork rillettes, crisp nori
Smoked duck, green peppercorn & orange
Beef carpaccio, crushed artichoke & truffle tea
Foie gras ballotine, bergamote & caramel crisp
Soft chorizo, toasted almond, saffron toast
Smoked duck, foie gras, beetroot & blackberry
Seared beef, celeriac & crisp shallot roll
Chicken liver bavarois, candied hazelnut, sour cherry
Seared beef, white soy & smoked garlic
Ballotine of goose liver, pistachio biscotti, raspberry tea jelly

Hot canapés

Braised veal jalousie, Madeira jus
Kentish lamb skewer, miso & hay oil
Beef fillet, Béarnaise
Confit duck roll, spiced plum jam
Lamb skewer, minted Hollandaise
Barbecue glazed chicken tulips
Crisp buttermilk chicken, sauce Choron
Haggis, neeps & tatties, onion gravy
Bangers & mash éclair
Beef skewer, truffle, Tête de Moine
Devils on horsebacks
Guinea fowl bouchée, leek & Champagne
Parmesan lamb, cep cauliflower, lemon thyme
Smoked venison brioche tart, juniper
Ox cheek beignet, tarragon & mustard
Serrano ham & cheese gougère
Chicken skewer, lemon yogurt & cardamom
Fillet lamb, cep Hollandaise
Crisp ox cheek pie, mousseline potato, shallot
Bouchée rose veal bordelaise, parsley purée

FISH

Cold canapés

Tuna tartare, Serrano ham, toasted quinoa wheat
Lobster, papaya & Thai spiced coconut broth
Tuna & avocado Muscovite
Cornish crab, watermelon & ginger
Trout, herbs, rye crisp & chicken skin
Crab & mango rice paper roll, holy basil
Smoked salmon Muscovite, caviar
Cornish crab, spiced shrimp sablé, samphire
Burnt cucumber, Cornish crab, apple & chamomile
Scallop carpaccio, mooli & caviar
Smoked salmon, gruyère, onion & apple scone
Barquette quail egg, devilled lobster

Hot canapés

Melba crusted salmon, pea & lemon
Smoked haddock 'Arnold Bennet' tart
Oyster tempura, chilli & lime
Lobster & mushroom bouchée
Roast scallop brioche tart, black pudding
Sole goujons, tartare sauce
Lobster, gnocchi à l'Américaine
Tempura prawn with nori mayonnaise
Halibut cheek, lettuce, maltaise, hazelnut
Smoked haddock beignet, tomato & parsley
Baked new potato, smoked salmon, caviar
Cornish crab cake, brown butter Béarnaise
Seared Portland scallop, salted celeriac, miso, rock samphire
Brioche tart roast shrimp, chilli jam, crème fraîche
Toasted Cornish crab sandwich
Salmon sashimi, crisp sticky rice, ponzu mayonnaise

VEGETARIAN

Cold canapés

Asparagus barquette, watercress, lemon, walnut
Quail's egg, French sorrel & gold leaf
Goat's cheese, tomato & lemon thyme
Herb rolled goat's cheese, pear chutney
Cherry tomato, olive tapenade
Peppered mousseline goat's cheese, watermelon, toasted almond
Smoked tomato spoon olive, almond
Oat crusted goat's cheese, quince jelly
Shallot sushi roll, ponzu mayonnaise
Beetroot macaroon, peppered goats' cheese
Quail's egg barquette, smoked beetroot & truffle
Winterdale cheddar, apple & chamomile scone
Eryngii mushroom carpaccio, celeriac, truffle & pine
Whipped goats cheese, apple, pickled walnut

Hot canapés

Cauliflower cheese & pine nut beignet
Salt baked potato, yeast purée & herbs
Roast organic beetroot & sour cream tartlet
Wild mushroom bouchée
Pizza, tomato, courgette, lemon, ransom capers
Butternut squash & chestnut tart
Portobello mushroom beignet
Winterdale cheddar tartlet, burnt onion, cep, parsley oil
Butternut & sage bouchée, shallot cream
Confit tomato & Golden Cross arancini
Beetroot & horseradish tart
Baked new potato, truffle mushroom purée, sorrel

GLUTEN FREE

Cold canapés

Crab & mango rice paper roll, holy basil
Sushi selection with gluten free soy
Cornish crab, watermelon & ginger
Lobster, papaya & Thai spiced coconut broth
Pork rilletes, crisp nori
Goat's cheese watermelon & almond

Hot canapés

Charred halibut cheek skewer, lettuce, Maltaise sauce
Baked new potato, smoked salmon, caviar
Lamb skewer, minted Hollandaise sauce
Beef fillet, Béarnaise sauce
Devils on horsebacks
Barbecue glazed chicken tulips
Chicken skewer, lemon yogurt & cardamom
Salt baked potato, yeast purée & herbs

DAIRY FREE

Cold canapés

Lobster, papaya & Thai spiced coconut broth
Cornish crab, watermelon & ginger
Tuna tartare, Serrano ham, toasted quinoa wheat
Crab & mango rice paper roll, holy basil
Tuna tartare, balsamic vinegar, olive, crisp quinoa
Pork rilletes, crisp nori

Hot canapés

Sole goujons, tartare sauce
Tempura prawn with nori mayonnaise
Kentish lamb skewer, miso & hay oil
Confit duck roll, spiced plum jam
Ox cheek beignet, tarragon & mustard

DESSERT CANAPES

Caramelised choux profiterole, praline cream
Chocolate madeleine, candied orange ganache
Mini cornetto
Mini panna cotta, strawberries
Mini scone, clotted cream & homemade strawberry preserve
Praline, sorbets & ice cream "en surprise"
Raspberry & rose water macaroon
Soft macaroon, pistachio cream
Valhrona chocolate tart
Crème brûlée au chocolat
Lemon meringue lollipop
Salted caramel & dark chocolate sandwich

BOWL FOOD

The following items can be added to the canapé menus.

Select 3 Items for £26.00

Select 5 Items for £40.00

Cold items selection

Claridge's prawn cocktail

Seared tuna, Asian noodles, ponzu

Smoked roast beef, celeriac, pickled walnut, tarragon emulsion

Serrano ham, toasted almonds, quince & rocket

Truffled Caesar salad with asparagus

Caramelised fig salad, goat's cheese, macadamia nut & balsamic (V)

Salt baked beetroot & burrata (V)

Hot items selection

Tempura cod, pea purée, courgette ribbons, lemon & parmesan

Roast scallop, cauliflower purée, caper, raisin emulsion

Sole goujons & chips cone

Lamb fillet, cassoulet beans, root vegetables, rosemary jus

Sirloin steak & chips, Béarnaise sauce

Aberdeen Angus Bolognese ragout, parmesan gnocchi, parsley

Slow roast pork belly, parsnip apple purée, braised red cabbage, sage & onion crumb

Mini burger, brioche bun, smoked tomato, Swiss cheese, pickles

Claridge's chicken pie

Wild mushroom macaroni cheese (V)

FOOD STATIONS

Please note that these stations are priced per person when taken in conjunction with a full cocktail reception menu for a minimum of 50 guests.

Risotto station £22

Grilled prawn & chorizo
Wild mushroom
Butternut squash & sage

Canard "à la presse" £24

A traditional roasted duck with sauce "à la presse" served to your guests
Small plate of creamed potatoes & French style peas

Suckling pig station £26

Brioche roll (*allowing 2 per person*)
Fennel slaw
Apple sauce
Sage & onion

Sushi station £23.50

Sushi selection (*allowing 4 pieces per person*)
Tuna tartare, ponzu
Raw salmon salad, pineapple, chilli & soy

Severn & Wye smoked salmon & gravlax station £24

Blinis
Crème fraîche & chive, lemon, onion, capers, crisp shallot
Dill mustard, potato salad

TROLLEYS

Claridge's smoked fish & shellfish trolley £32

Marinated & smoked fish including tuna, eel, salmon & herring
A selection of fresh shellfish including lobster, crab, oysters & langoustine, king prawns,
chilli-lime-coriander dip, horseradish cocktail sauce

Rock oyster trolley £32

Rock oysters on ice (*allowing 6 per person*)

Soda bread

Shallot vinegar

DESSERT STATIONS

Petit dessert station from £20

A selection of miniature Claridge's desserts

Crêpe Suzette station £20

Flambéed pancakes with Grand Marnier, orange & lemon butter
(*allowing 3 per person*)

Roasted pineapple station £20

Caramelised pineapple, coconut espuma

Sweetshop station £20

Traditional sweets & chocolates

Chocolate station from £20

Chocolate mousse, individual chocolate creams, brownies,
Chocolate "bombs", Maracaibo mille-feuille, rochers, slabs & shards, chocolates

ICE CREAM

Affogato station £14

Homemade vanilla ice cream

Coffee