



## Corporate Canapé Menu 2015 - 2016

### Hot Canapés

- Cumberland Sausages, Creamed Potato, Banana Shallot Jus
- Little Yorkshire Puddings, Rare Roasted Beef, Tarragon Glaze
- Slow Roasted Pork Belly, English Apple Purée, Sage Crunch
  - Salt Cod Croquette, Garlic Lemon Aioli, Pea Shoot
    - Chilli Salt Squid, Paper Cone, Thai Shoots
  - Yellow Curry Sweet Corn Cake, Flaked Mackerel
    - Mini Fish 'n' Chips, Pea Puree, White Vinegar
  - Sussex Rarebit, Sour Dough, Thyme Marmalade
    - Hot Red Laksa Martinis
  - Tempura Enynaii Mushrooms, Tarragon Dust
- Lobster, Chicken Liver Spring Roll, Pineapple Dip

### Cold Canapés

- Hand Rolled Sushi, Back to Front, Organic Salmon, Mango, Black Sesame
- Buckwheat Pancake Sandwich, Flying Eggs, Avocado, Smoked Salmon
  - Crayfish Cocktail "Bloody Mary", Chilled Cos
  - Duck Rilette, Sour Cranberries, Roti Flat Bread
- Beef Carpaccio, Wild Rocket, Peppered Mascarpone, Parmesan Shave
  - Grilled Marinated Fig, Soft Cheese, Speck Ham, Micro Basil
    - Foie Gras, Chilli Pineapple Salsa, Seared Tiger Prawn
      - Wagu Beef, Sesame Butter Wrap

### Sweet Canapés

- Lavender Crème Brûlée • Black Forest Gateaux • Mini Fruit Trifle
  - Gold, Dark Chocolate Brownie • Mini Ice Cream Pots

These are just suggestions for you, happy to work through any ideas you have, please contact us for a quote

Circa Events, Unit 2-4 Bevendean Farm, Brighton BN2 6AF  
01273 694111  
[www.circacirca.com](http://www.circacirca.com)