

BFI CANAPES 2019

VEGETARIAN

English goat's cheese mousse, confit cherry tomato, charcoal cup
Wild mushroom and truffle vol-au-vents, red amaranth cress
Sun blushed tomato and mozzarella arancini, red pepper mayonnaise
Herbed polenta, Parmesan, roasted tomato jam, green basil
Oxford blue and confit shallot tart, truffle crème fraîche

FISH

Tiger prawns, lime avocado, filo pastry bouchée, wasabi mayonnaise
Fillet of cod, tempura batter, minted mushy pea dip
Sea trout, lemon and dill fishcake, tartare sauce
Sesame seed crust seared tuna, pickled cucumber, pink grapefruit
Smoked salmon blini, dill cream cheese, salmon roe caviar
Citrus cured sea bass, beetroot purée, toasted rye croute, dill

MEAT

Honey roasted pork belly, butternut squash and sage purée
Fillet of beef, Béarnaise, crispy potato skin
Braised lamb shoulder chip, harissa and tomato sauce, parsley
Hoisin roasted duck leg, spiced plum chutney, coriander cress
Scotch quails egg, English mustard emulsion, chives
Braised shin of beef, panko breadcrumbs, parsnip mousse
Grilled chicken yakitori, black sesame seeds
Ham hock and mustard vol-au-vents

SWEET

Dark chocolate cup, lemon posset, candied lemon peel
Aubergine and hazelnut torte, meringue
Lime and white chocolate tart, raspberry
Warm treacle tart, crème fraîche and pistachio
Salted caramel profiterole, whipped cream