

# CONRAD®

## LONDON ST. JAMES

### CANAPÉS

Four Canapés £16 | Six Canapés £20 | Eight Canapés £26

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### COLD

Dill and Goat's Cheese Muffin with Pumpkin Seeds (V)

Medjool Dates, Roquefort Cheese and Toasted Almond Flakes (V)

Smoked Mackerel, Dill Crème Fraîche and Crystallised Lemon

Bluefin Tuna Tartare and Wasabi Mayonnaise on Popped Rice Cracker

Herb and Mustard Hereford Beef Carpaccio, Truffle Mascarpone, Parmesan Crackling

Aylesbury Duck Rillettes, Poached Pear and Port Jelly, Toasted Hazelnuts

Burrata, Heritage Tomato Salad, Rocket, Toasted Ciabatta and Salsa Verde (V)

Smoked Duck Parfait with Pineapple Relish on Toasted Sourdough

Cornish Crab Mayonnaise, Pink Grapefruit and Avocado in a Beetroot Cone

Ham Hock, Foie Gras and Ashwell's Cider Jelly on Toasted Sourdough

Sea Bass Ceviche with Salsa Verde and Pickled Kohlrabi

Heritage Tomato Tartlet with Caramelised Red Onion and Basil (V)

Wild Mushroom Croustades, Quail Egg and Herb Mayonnaise (V)

Crostini of Whipped Cashel Blue Cheese, Black Fig and Smoked Almond Crumble (V)

Herb Baby Scones with Cream Cheese and Red Onion Marmalade (V)

### HOT

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of staff.

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Cornish Crab and Sweetcorn Tartlets

Tartlet of Asparagus, Gorgonzola and Candied Walnuts (V)

Black Olive and Parmesan Palmiers with Sundried Tomato and Basil Pesto (V)

Wild Mushroom and Sorrel Arancini with Masala and Chestnut Velouté (V)

Spanish Spiced Chorizo Lollipops with Tequila and Harissa Mayonnaise

Pork, Caramelised Apple and Bury Black Pudding Sausage Roll

Mini Yorkshire Puddings, Roast English Beef Strip, Horseradish Crème and Wholegrain Mustard

Mini Striploin Steak with Tiger Prawns and Béarnaise Mustard

Quail and Chorizo Scotch Eggs with Harissa Mayonnaise

Brioche, Spinach, Smoked Bacon, Quail Egg and Hollandaise

Wild Mushroom, Gorgonzola and Almond Arancini (V)

Roast Scallops with Crisp Parma Ham and Burnt Apple Spiced Sauce

Slow-cooked Lamb Shoulder with Smoked Baked Beans and Parsley oil

Bubble and Squeak Courgette with Quail Egg and Herb Hollandaise

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