



MOSIMANN'S
London



By Appointment to
HRH The Prince of Wales
Caterers

CANAPÉ MENU



Please kindly note that we do not operate a nut free environment,
therefore some products may contain or have come in contact with nuts or nut products.

STATIC CANAPÉS

Paprika and Parmesan Cheese Straws

£3.50 EACH

Selection of Vegetable Crisps
Nocellara and Kalamata Olives
Pecorino & Truffle Nuts

£4.50 PER PERSON

HOT & COLD CANAPÉS

£4.00 PER PIECE

MEAT & POULTRY

SERVED HOT

Spiced Crispy Chicken
with Wasabi Mayonnaise

Chicken Satay
with Peanut Butter Dip

British Beef Meatballs
with smoked Chilli Jam

**British Beef and
Mini Yorkshire Pudding**
with Horseradish

Fillet of English Lamb
with Pea and Mint Purée
and Mini Poppadum

Duck Spring Rolls
with Sweet Chilli Dip

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SERVED COLD

Chicken and Chinese Vegetables
wrapped in Rice Paper

Coronation Chicken Croustade
with Coconut and Pomegranate

Beef Carpaccio
with Truffle Dressing and
Aged Parmesan Cracker

Beef Tartare "Belfry"
with Sourdough Toast

Vietnamese Duck and Vegetable Roll
with Hoi Sin Sauce



MOSIMANN'S

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FISH & SHELLFISH

SERVED HOT

Grilled Tiger Prawns
with Sweet Chilli Dressing

Mosimann's Fishcakes
with Chive Sauce

Poached Scallops
with Saffron Sauce

Hampshire Trout Skewers
with Miso Glaze

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SERVED COLD

Smoked Salmon Blini
with Crème Fraiche and Dill

Prawn Cocktail "Belfry"
Filo Basket

**Hot Smoked
Trout Roulade**
with Salmon Caviar

VEGETARIAN

SERVED HOT

Wild Mushroom Quiche
Quiche

with Tomato, Olive and Capers

**Grilled Mediterranean
Vegetables Skewers**
with Basil Pesto

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SERVED COLD

Mozzarella and Sundried Tomatoes
with Fresh Herbs

**Caramelized Red Onion
and Goat's Cheese Tartlet**

Mosimann's Caesar Salad
with Parmesan Basket

Cherry Tomato
filled with Spiced Avocado Mousse

Vegetarian Vietnamese Roll
with Lime and Mint

Spiced Roasted Cauliflower
in Philo Pastry

Olive Tapenade
with Pane Carasau and Micro Basil

Home Made Hummus
with Poppadum and Pepper Curls

DESSERTS

Mini Meringue Pie

Assortment of Fruit Tartlets

Selection of Mini Macarons

Anton's Bread and Butter Pudding

Double Chocolate Brownie
with Salted Caramel Sauce

Swiss Carrot Cake
with Lemon Glaze

Dark Chocolate Mousse
with Raspberry Coulis

SUBSTANTIAL CANAPÉ ITEMS

VEGETARIAN

Potato Gnocchi £8.00 each
with Stilton Cheese Sauce

Fried Halloumi £8.00 each
with Tabbouleh Salad,
Mint and Pomegranate

Sweet Potato Thai Curry £8.00 each
with Black Rice

MEAT

Risotto Ai Funghi £8.00 each

Mini Chicken Burger £8.00 each
with Dill Mayonnaise

Beef Slider £8.00 each
with Tomato and Lettuce

Confit Duck Salad £8.00 each
with Asian Stir Fry Vegetables

Lamb Kofta £8.00 each
with Couscous Salad
and Mint Yoghurt

FISH & SHELLFISH

**Salmon & Avocado
Sushi Roll** £8.00 each
with Gluten Free Soy Sauce

Smoked Trout Roulade £8.00 each
with Salmon Caviar
and Garden Salad

Steamed Seabass £8.00 each
with Black Bean Sauce

Crispy Crab Cake Slider £9.50 each
on Brioche Roll
with Lime Sauce

Lobster BLT Sandwich £10.00 each
with Chipotle Mayonnaise
(can be made without Bacon)

**Seared Chalk
Stream Trout** £8.00 each
with Creamy Mash Potato
and Sauce Vierge