Ten years ago the founders of Hotel Chocolat bought an old 1745 cacao estate in the Caribbean called Rabot. The cacao and the culture were the inspiration for this menu.

CANAPÉ MENU

Choose between 6-8 canapés, £2/canapé Recommend 3 cold + 3 hot + 2 desserts

SERVED WARM



Borough Market London

VEGETARIAN

Red onion marmalade and cacao goats curd tartlet
Aubergine caviar & cacao nib quail egg tartlets
Glazed Welsh rarebit and spinach & nib butter on a toasted English muffin

FISH

Crab nib cake with guacamole
Cornish fish pie with white chocolate mash
Cacao marinated tuna loin, pickled ginger, wasabi
Warm salt cod croquet with spiced lime cacao dressing

MEAT

Beef carpaccio, white chocolate horseradish cream & wild rocket Smoked London sausage stick, whole grain mustard &cacao ketchup Mini shepherd pie, parsley crumb &cacao garlic mash Roast beef, mini Yorkshire pudding ,spiced chocolate sauce Seared duck breast with duck leg marmalade on toast

SERVED COLD

VEGETARIAN

Heritage beetroot, cacao goats curd, oyster leaf, hazel nuts Pea & mint mousse, cacao pulp cheese, black onion seed wafer

FISH

Scottish lobster & brioche with white chocolate mayonnaise Cacao gin cured salmon & dill cream Frisch
Sea trout tartare, cacao aioli, pea mousse, black onion tuille
Citrus cured monkfish ceviche, white chocolate coconut dressing

MEAT

Smoked ham hock terrene with chocolate aioli Longhorn beef tartare, horseradish, quail egg, crispy onion seed Spiced coronation chicken cone, curried coconut foam Truffle chicken liver mousse, nib brioche toast, quince jelly, tarragon cress

DESSERT CANAPES

Warm chocolate brownie and salted caramel ganache V HC banana cake with chocolate whipped cream V Saint Lucia 78% dark chocolate mousse with Cornish sea salt V Super milk-coconut macaroons V