

GINEVRA PEPERE
Canapés and small plates
London W8
Friday 20th March 2020

COLD CANAPÉS

Mini courgette, kale and leek quiche, roasted garlic mayo (v)
Chicken liver parfait, brioche toast, beetroot and chocolate chutney
Roasted winter pumpkin, pomegranate molasses, salted tofu, spelt crumble (vg)
Wild mushroom mousse, brioche toast, sour cherries (v)
Fried artichoke hearts, parsley and celeriac remoulade, paprika* (vg)
Smoked duck, crostini, rhubarb, pistachio dukkah*
Fennel seed lavosh, roasted carrot hummus, nigella, dill (vg)
Mini scotch eggs, grain mustard and chicken skin mayo
Winter squash and chard frittata, smoked paprika aioli (v)
Mushroom and miso tartlets, confit garlic, lemongrass mayo (vg)

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HOT CANAPÉS

Pumpkin gyoza, ponzu, wasabi (vg)
Mini appam, potato masala, cashew cream (vg)
Confit duck slider, pickled baby cucumber, fennel slaw
Goat croquette, fig jam, habanero
Cod brandade croquettes, saffron mayonnaise, dried parsley
Tempura pickles, fermented watermelon skin, molasses (vg)
Leek and roasted tomato arancini, saffron mayo (v)
Gateau piments, green chilli, mint and coconut chutney (vg)
Chicken and smoked mushroom tartlet* (v)

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SWEET CANAPÉS

Mini lemon meringue pie
Rhubarb and almond cake, coffee and anise frosting
Chocolate truffles, toasted hazelnuts, hibiscus (vg)
Caramelised apple tartlet, vanilla cream cheese
Chocolate and cardamom brownie, candied orange peel (vg)
Gingerbread cake, vanilla and ginger crème pat
Chestnut and cranberry sticky toffee muffins, salted caramel frosting



seven cherries

CATERING
seasonal | organic | zero waste

COLD SMALL PLATES AND BOWLS

Charred scottish squid, blood orange, chicory, artichoke
Soused mackerel, pickled celeriac, raisin caramel, stilton
London burrata, burnt oranges, pistachio and parsley (v)
Roasted pumpkin, Yorkshire Fettle, pomegranate molasses, grains (v)
Smoked haddock, roasted beetroot, ponzu, wasabi, coconut
Scallop ceviche, purple potato, rhubarb, fermented carrot *
Tandoori celeriac, burnt apple purée, mint and fennel praline (vg)

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HOT SMALL PLATES AND BOWLS

Brawn, toasted brioche, caramelised leek purée, mustard vinaigrette
Celeriac soup, celeriac crisps, pickled apple, mustard and Swaledale croûte (v)
Charred sea bass, potato masala, fried okra, lime pickle
Goat samosa, tamarind chutney, amchoor, coriander
Beetroot, polenta, pickled raisins, Yorkshire Fettle, cobnuts and caraway (v)
Pasture fed lamb Iskender, garlic yoghurt, tabouli
Wild mushrooms on sourdough toast, pickled leeks, umami butter* (vg)
Potato, onion and chive frittata, romesco, fried leeks (vg)
Roast duck breast, charred cauliflower, cavolo nero, rhubarb vinaigrette
Risotto with winter squash, sage, hazelnuts and Pecorino (v)

v= vegetarian | vg = vegan or can be made vegan

*Seasonal ingredients are subject to market availability and may be substituted