

KIEU-MY PHAM THAI
Cold canapés
London
Saturday 14th March 2020

Mini courgette, kale and leek quiche, roasted garlic mayo (v)

Chicken liver parfait, brioche toast, aubergine chutney

Roasted winter pumpkin, pomegranate molasses, salted tofu, spelt crumble (vg)

Sausage rolls with sage and onion, apple and celeriac purée

Mackerel pâté, saffron oatmeal cracker, beetroot and chocolate chutney

Wild mushroom parfait, brioche toast, sour cherry (v)

Fried artichoke hearts, parsley and celeriac remoulade, paprika* (vg)

Spakanopita: filo, feta and seasonal greens (v)

Smoked duck, crostini, rhubarb, pistachio dukkah*

Golden beetroot tart fine, goat curd, sorrel (vg)

Confit potato, ajo blanco, walnuts, parsley powder (vg)

Coronation chicken, baby gem, pickled raisins, red chilli

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)

Cheddar and parsley scones, whipped cheddar, pickled red onion (v)

Celeriac and kale samosa, nigella, lemon pickle mayo (vg)

Cheddar crisp, glazed pearl onion, burnt leek butter (v)

Smoked haddock scotch egg, curried mayo

Rye bread, beetroot hummus, charred baby onions, dill (vg)

Purple potato, muhammara, pickled shallot, dukkah, parsley (vg)

Smoked salmon blinis, crème fraiche, watercress

Mushroom and miso tartlets, confit garlic, lemongrass mayo (vg)

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

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