

## CANAPÉS AND LIGHT BITE MENU



2017

Created by  
Executive Chef Ben Kelliher

You are invited to create your own menu from the following selection.

*A discretionary 12.5% service charge will be added to your final bill. All prices include 20% VAT.*

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## Cold Meat Canapés

Peppered duck with tomato and mango salsa  
Coronation chicken on coriander poppadoms  
Foie gras with raisin chutney  
Beef Carpaccio with rocket and parmesan  
Smoked chicken, onion purée and quail egg

## Hot Meat Canapés

Chicken and chorizo  
Teriyaki glazed beef fillet  
Hoisin duck spring roll  
Chicken and ham vol au vent  
Barbeque pork with Jack Daniel glaze

## Cold Fish Canapés

Smoked salmon roulade with caviar  
Lobster with Marie Rose sauce  
Asian tuna tartare  
Potted shrimp on toast  
Mackerel, beetroot and horseradish

## Hot Fish Canapés

Panko tiger prawns with sweet chili sauce  
Salmon fish cake with sweet pepper chutney  
Cornish crab spring rolls with basil mayonnaise  
Pepper seared tuna with saffron aioli

## Cold Vegetarian Canapés

Beetroot and horseradish cream cheese  
Cherry tomato, mozzarella and basil  
Quail eggs with paprika and celery salt  
English asparagus with truffle hollandaise (mid-April to mid-June)  
Red pepper and goats' cheese tart

## Hot Vegetarian Canapés

Butternut squash and parmesan risotto fritter  
Cheddar cheese puffs  
Blue cheese and onion tart  
Vegetable spring roll with sweet chili sauce  
Wild mushroom vol au vent with truffle hollandaise

## Light Bites

Fish and chips served with tartar sauce  
Mini cheeseburgers  
Roast beef and Yorkshire pudding  
Hot dogs with English mustard  
Mini lobster roll

## Dessert Canapés

Chocolate éclairs  
Assorted macarons  
Lemon tart  
Black Forrest chocolate cup  
Toffee apples  
Selection of chocolate truffles