foodAmour
BESPOKE CATERING

MENU

CANAPES

Mini Fillets of Beef with Delicious Bearnaise or Rocket and Horseradish Sauce (All Year)

Red Wine and Braised Short Ribs with Gorgonzola Polenta Medallions (All Year)

Japanese Style Marinated Fillet of Beef and Wasabi Mayonnaise (All Year)

Nachos Tartlet with Braised Ancho Chili Short Rib, Peppers, Guacamole,
Cheese and Coriander (All Year)

Runny Quail Scotch Eggs and Espresso Brown Sauce (All Year)

'Nduja Arancini, Aioli and Salsa Verde (All Year)

Crumbed Pigs' Cheek with Spiced Apple Ketchup (All Year)

Fried Pork and Prawns Wontons with Chinese Dipping Sauce (All Year)

Sticky Glazed Pork Belly, Crispy Onions and Pickle Cucumber (All Year)

Mozzarella, Prosciutto and Pickled Peach (Spring/Summer)

Buttermilk Fried Chicken, Honey, Chilli Mayonnaise and Pickled Cucumber (All Year)

Coffee and Chilli Chicken Koftas and Herbed Labneh (All Year)

Vietnamese Peanut Crusted Chicken Brochette Pickled Daikon (All Year)

Chicken Kiev Balls with Tarragon Garlic Butter (All Year)

Tamarind Duck Salad in Wonton Tartlets (All Year)

Mini Eclairs with Foie Gras Mousse and Speculoos Topping (Autumn/Winter)

Lamb Belly Croquettes with Paloise Sauce (All Year)

Crispy Lamb Sweetbread and a Rogan Josh Dipping Sauce (All Year)

Venison Tartare with Walnut Ketchup and Pine Oil (Autumn)

Pigeon Tartlets with Madeira Onions and Black Pudding Breadcrumbs (Autumn)

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BESPOKE CATERING

MENU

CANAPES

Jerk Salmon Tostadas with Grilled Pineapple, Peach and Coconut Salsa (Summer)

Salmon Bites in Coconut and Lime Crumbs, Yuzu Cream (All Year)

Slightly Cured Salmon, Beetroot and Apples on Rye Bread (All Year)

Ginger and Lime Marinated Crispy Tiger Prawns (All Year)

Bali Prawns and Tamarind Chutney (All Year)

Salt and Pepper Delicately Fried Squid on Seaweed (All Year)

Lobster Croquettes, Charred Lime Mayonnaise, Nori Gomasio (All Year)

Lobster Thermidor Beignet with Hollandaise Sauce (All Year)

Scallop and Mango Tartare with Spicy Microgreens and Crispy Tartlets (All Year)

South India Crab Cake with Crab Chutney (All Year)

Filo Basket with Crab, Chilli, Mango and Coriander (All Year)

Tuna, Daikon and Wasabi Rice Paper Rolls (All Year)

Corn Cups with Tuna, Mango and Lime Ceviche (All Year)

Miso Cups and Japanese Tuna Tartare (All Year)

Sea Bass Ceviche and Homemade Guacamole in Mini Tacos (All Year)

Sole Goujons and Tartare Sauce (All Year)

Mini Beer Battered Fish and Thin Chips with Vinegar Spray (All Year)

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BESPOKE CATERING

MENU

CANAPES

Cauliflower Croquetas with Black Garlic Mayonnaise (All Year)

Baked Vegan Mango Tamarind Cauliflower Wings (All Year)

Turkish Devilled Quail Eggs (All Year)

Wild Mushrooms Vol au Vent and Runny Quail Egg (Autumn)

Peas and Broad Beans Scotch Quail Eggs (Spring/Summer)

Quail Eggs Benedict in a House Baked Bread Tartlet (All Year)

Cheddar Beignet with a Homemade Chilli and Tomato Dipping Sauce (All Year)

Gruyere Cheese Souffle (All Year)

Sun Blush Tomatoes and Basil topped Parmesan Shortbreads (All Year)

Gorgonzola Cream, Ripe Fig, Honey and Balsamic Glaze on Crostini (Summer/Autumn)

Caramelised Onion Crostini with Fig Jam and Blue Cheese (All Year)

Creamed Parmesan, Cannellini Bean and Thyme Puree on Crostini with Roasted Cherry Tomatoes (Spring/Summer/Autumn)

Asparagus Mousse, Asparagus Spear and Flaked Parmesan on Crostini (Spring)

Nicoise Style Courgette Flower Beignet (Summer)

Leek Tartlets with Parmesan Flakes (Autumn/Winter)

Vegetable Pakora with Coriander Chutney (All Year)

Arancini Alla Milanese with Salsa Verde and Wild Garlic Aioli (Spring/Summer)