

create^o at **OXO|2**



Canapé Menu 2017

Meat & Poultry

Moroccan Chicken

Dried apricot, mango chutney on naan

Chicken Liver Parfait

Aubergine relish crostini

Peppered Beef Loin

Beetroot chutney and horseradish

Pork Jowl Croquette

Quince and maple jelly

Crispy Chorizo

Whipped potato croustade

Confit Duck Pancake

Hoi sin and spring onion

Mini Slider Stack

Monterey jack, smoked tomato

Mini Hot Dog

Charred onion relish

Asparagus and Sorrel Panna Cotta

Crispy bacon crumbs and pea shoots

Charred Sirloin of Beef

Fondant, samphire pesto and sour cream

Smoked Chicken Beignet

Apricot curd and pea shoots

Ham Hock and Pea Pavé

Piccalilli cream, puffed pork crackling



**THE LONDON
VENUE AWARDS
2016**

MARK OF EXCELLENCE

Best Catering at a Venue

Fish & Seafood

Sea Trout Tortilla

Lump fish roe and dill weed

Smoked Salmon Carpaccio

Yuzu crostini

Classic Smoked Salmon

Cream cheese, dill and lemon on charred bagel

Baked Salmon Pave

Chervil hollandaise, confit potato

Loin of Salmon

Crayfish, Ginger, Avurga Caviar

Smoked Haddock Fishcake

Hollandaise dip

Grilled Tuna

Samphire pesto

Asian Style Salmon

Fennel yoghurt and toasted seeds

Hot Smoked Salmon

Green papaya, lime crème fraîche

Baked Prawn Soufflé

Sauce vierge and basil cress

Beetroot Cured Salmon

Watercress coral, cultivated yoghurt and caviar

Pumpkin Soufflé

Crab salad with chorizo cream



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Vegetarian & Organic

Waldorf Salad Tortilla

Apple and pecans

Ratatouille Frittata

Hummus and black olives

Rosemary Focaccia

Mushroom Stroganoff

Zucchini and Pine Nut Egg Roll

Roast pordon peppers

Goat Cheese Parfait

Onion Relish, butter sable

Confit Potato

Gruyere fondue and smoked salt

Greek Salad

Whipped feta, basil and red onion, olive oil

Fried Halloumi Pave

Chilli pesto and lemon gel

Egg Benedict

Quail egg, spinach and hollandaise

Asparagus and Sorrel Pannacotta

Crispy mushrooms and pea shoots

Baked Broccoli and Stilton Soufflé

sauce vierge and basil cress

Cauliflower Beignet

Truffled maple puree

Summer Bean and Goats Cheese Tartlet

Rocket aioli and fennel pollen



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Static & Nibbles

Menu A:

Slightly Salted Kettle Crisps
Cheddar Cheese Mini Straws
Marinated Olives in Smoked Garlic and Lemon

Menu B:

Roasted Vegetable Crisps
Mini Salted Pretzel Knots
Peanut Satay Popcorn

Menu C:

Risotto Chilli Crackers
Pastry Twist of Olive and Cheese
Caramelised Red Onion and Mixed Nuts
Spanish Tapa Olives
(Olives, silver skin onions, roast pepper and garlic)

Menu D:

Black Truffle Potato Crisps
All Butter Gouda Cheese Sables
Tempura Seaweed Crackers
Japanese Nut and Rice Cracker Mix

Menu E:

Pitted Andalou Mix
(Olives, Sun Blushed Tomatoes, Cornichons and Caper Berries)
Parsnip Crisps with Chilli and Lime
Tempura Seaweed Crackers
Fried Salted Giant Corn Kernels

Desserts

Pimm's Jelly

Macerated strawberries, mint

Toasted Pecan Brownie

Salted caramel

Elderflower Mascarpone Tart

Muddled strawberries

Honey Cheese Cake

Fig and port jam

Linzer Tart

Cinnamon and raspberry jam

Pistachio Sponge

Apricot curd, vanilla Chantilly and dried raspberries

Raspberry Financier

Lemon yoghurt

Summer Pudding

Clotted cream

Homemade Éclairs

Lemon posset cream

Opera Gateau

Espresso cream, chocolate and hazelnut

Tiffin Tart

Chocolate, cherries, raisins and spiced orange

Rocky Road

Dried berry sherbet

Pistachio Pavé

Olive oil, Lemon and roast apricot



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