

# Nigel Smith

Food Design

Food - Drink - People



# CANAPE MENU

## Savoury Canapes

Chickpea and rosemary biscuit, sweet cheese, damson, mustard (v)  
Smoking carrot crisps, curd, wasabi, borage flowers (v)  
Dorstone rock, chlorophyll, olive, cep conserve (v)  
Tomato, basil and ricotta crema 'pizza delivery' (v)  
Lebanese cucumber, peppered strawberry, mint (v)  
Roasted butternut tart, rosemary, Himalayan pink salt (v)  
Sour dough croute, cashew nut cheese, pink peppercorns (v)  
Crispy curly fries, sour cream, + caviar ( £3 per person) (v)  
Beetroot discs, smoked celeriac, red onion and micro salad (v)  
Truffled parmesan cheese straws (v)  
Caramelised pear and colston basset stilton tart (v)  
French shallot tatin (v)  
Wild mushroom arancini (v)

The peacock –game bird rillettes in a purple potato veil  
Bahn mi–caramel pork, pickles, parfait, mayo mini sandwich  
Roast chicken crisp, smoked cod, green apple  
Rosti, seared beef, béarnaise sauce  
Truffle hunting: smoked ham truffle explosion, pork popcorn -  
Cumberland cocktail sausages, caramelised onion, mustard  
Lamb anticuchos, red miso and lime  
Mini doughnut burger, smoked cheddar, bacon jam,  
gochujang, gherkin  
Pizza, tortilla, serrano ham, pepperade,,basil  
Mini peking duck wraps, hoi sin, honey cucumber

'Prawn toast' – cured rose shrimp and avocado crouton  
Smoked Salmon blini, crème fraiche  
Sevruga Caviar, blini, sour cream, (+3 per person)  
Tuna Taco, Avocado, Coriander, radish  
Salmon pizza, truffle, yuzu tortilla  
Cured halibut, Chinese cabbage, yuzu, trout roe, sepia chips  
'Jellied eel' –smoked Lancashire eel, golden beet, elderflower jelly  
Bubble fish & chips - seabass, aerated potato on edible  
customised/branded newspaper  
Tuna tartare, pineapple, wasabi, tobiko, tapioca wafer  
Rose Prawn Cocktail, tart, vodka spiked marie rose,



# CANAPE MENU

## Cold Canape's

Chickpea and rosemary biscuit, sweet cheese, damson, mustard (v)

Dorstone rock, chlorophyll, olive, cep conserve (v)

Tomato, basil and ricotta crema 'pizza delivery' (v)

Lebanese cucumber, peppered strawberry, mint (v)

Roasted butternut tart, rosemary, Himalayan pink salt (v)

Beetroot discs, smoked celeriac, red onion and micro salad (v)

Truffled parmesan cheese straws (v)

Roast chicken crisp, smoked cod, green apple

Truffle hunting: smoked ham truffle explosion, pork popcorn

Mini peking duck wraps, hoi sin, honey cucumber

Pizza, tortilla, serrano ham, pepperade, basil

Smoked Salmon blini, crème fraiche

Prawn toast' – cured rose shrimp and avocado crouton

Tuna Taco, Avocado, Coriander, radish

Salmon pizza, truffle, yuzu tortilla



# Bowl Food

Heritage carrot, organic yoghurt, Thai basil, smoked almond (v)  
Potato gnocchi, parmesan, sundried tomatoes, smoked butter, rosemary oil (v)  
Apple burrata, smoked tomato, celeriac, blossom (v)  
Truffled macaroni cheese, pangrattato (v)  
Crispy macaroni cheese, truffle mayo, shaved parmesan (v)  
Cauliflower pakora, cauliflower salad (v)  
Wild mushroom risotto, shaved truffle (v)  
Beet, beet and beets, mallow, ketchup, salt baked, pickled and candied beetroots (v)  
Yuzu Mushrooms, celeriac salad (v)

Cured Trout Fillet, smoked trout roe, nasturtiums, cucumber jelly  
'Scotch egg' – salmon, spinach, burford hens egg  
Grilled tuna, strozzapretti pasta, confit tomato, capers, olives, parsley  
Sea bass ceviche, orange, basil, capers, crispy tortilla  
Crab Burt Onion and Avocado (+ £2 Supp per person)  
Lobster, Cucumber, Fennel and Mango (+ £3 Supp per person)  
Skate, apple and celeriac,  
Robata octopus, wasabi mash  
Sardines on toast, heritage tomato salad  
Battered fish cakes, tartare sauce  
Tempura Prawns, vegetable noodles  
Black Cod, Miso,

Treacle cured beef, horseradish, English mustard  
Mint miso poached lamb, sweet potato, goats curd, goji berry, orange blossom  
Smoked venison tartare, buckwheat, green garlic, pickled golden beetroot  
Japanese fried buttermilk chicken, seaweed crack, honey miso kewpie  
Five spice soy braised beef cheek, raw vegetable noodles, chilli vinegar sauce  
Slow roast pork belly, kim chi, bao  
Crispy duck salad, hoi sin  
Flash fried beef, tempura mushroom  
Tiny beef wellington, creamed potato  
Confit of duck 'a la orange'  
Bourguignonne of beef, pomme puree  
Wagyu beef, peppercorn, daikon & wasabi ponzu (+ £10.00 supplement)

