

Canapé n., delicate piece of pastry, toast, etc., with small savoury or sweet delights on top; food in miniature; perfect flavours constructed in one mouthful

"rhubarb's" New Collection Canapés 2010

Served hot

Catalonia spiced chicken brioutes
with sauce Romesco

Ras e hanout lamb wrapped in sesame pastry
with red pepper jam

Kataifi prawn brochettes with basil foam

Asparagus and taleggio risotto in a crisp cornet

Slow braised short rib of beef wrapped in lardo
with truffled cauliflower purée

Served cold

Foie gras torchon, blood orange gelée and
toasted grains on a foie gras sablé

Red pepper mousseline cigarillos

Crayfish brandade scented with tomato
powder on a lemon purée

Ragstone goat's cheese chiboust,
rosemary sablé and red onion marmalade

Swordfish ceviche, coriander rice,
cool cucumber and tomato salsa

Beetroot macaroons with creamed
goat's cheese and pain d'épice

"rhubarb"
f o o d d e s i g n

“rhubarb’s” New Collection Canapés 2010

Best of British Canapés

Served hot

Bullshots served in shot glasses with very thin cheese straws

Chicken and poultry canapés

Served hot

Jasmine honey roasted breast of quail on a potato rösti with rose petal jelly and crispy leeks

Roast Suffolk chicken in a tiny Jersey Royal bound with a chicken jus, bread sauce and crisp Ayrshire bacon and sage

Roasted breast of Gressingham duck on a potato rösti with rose petal jelly and crisp leeks

Red meat, game and pork canapés

Served hot

Fillet of Highgrove lamb marinated in shallots and honey, roasted pink and served on branches of rosemary

Classic steak sandwich

A substantial open sandwich of sirloin of beef, sun blushed tomato, mustard leaves, grain mustard and creamy mayonnaise on toasted focaccia bread

Cumberland sausages with a tomato and herb chutney

“rhubarb”
f o o d d e s i g n

“rhubarb’s” New Collection Canapés 2010

Bangers & Mash

Cumberland sausages with a creamed shallot scented potato mousseline

Lamb sausages with a port & thyme relish

Mini Jersey Royal filled with roast Old Gloucester pork belly, pork jus and apple sauce, crisp sage and deep fried pancetta

Mini shepherd’s pie

Lamb with sweet potato in a crisp pastry shell

Roast Tamworth pork belly on a potato cake with apple sauce

Seared Scottish sirloin of beef on a rosemary branch marinated in tomato and thyme served with apple cider hollandaise

Roast 28 day aged sirloin of Scottish beef in a tiny Yorkshire pudding with watercress and horseradish sauce

Ham hock croquetta with English pea purée to dip

Game croquettes to include:
pheasant, venison and quail
with a Cumberland sauce dip

Roasted fillet of venison on a potato fondant with rowanberry jelly

“rhubarb’s” New Collection Canapés 2010

Served warm

Irish spiced beef with watercress and horseradish
scented crème fraîche on a potato cake

Little egg and bacon pies

Poached quail’s egg and smoked bacon in a filo
basket with hollandaise and black pepper

Roasted fillet of beef au poivre,
pea cake, mustard dressing and aioli

Served cold

Chargrilled loin of Balmoral venison brushed with redcurrant jelly,
pickled red cabbage and orange relish on toasted brioche

Carpaccio of Scottish beef with rocket and mascarpone,
served on a croûte drizzled with truffle dressing and Parmesan shavings

Potted rabbit with pickled walnuts and onion jam on a croûte

Fish and shellfish canapés

Served hot

English mini fish and chips

Breaded sole, scampi and chips with tartare sauce

Mini fish pies with bass, cod, salmon & prawn
and gently grilled fennel mash

Scottish scallop with creamed truffled cabbage
on an elegant white teardrop spoon

“rhubarb”
f o o d d e s i g n

“rhubarb’s” New Collection Canapés 2010

Served warm

Scottish lobster salad with a poached quail's egg and a salad of chives and mustard leaf with a citrus aioli in a filo tartlet

Smoked eel, pea pancake, horseradish
crème fraîche and watercress

Served cold

Wild smoked Severn and Wye salmon wrapped
around elegant small forks with lemon dust

Cornish potted crab with lemon and nutmeg
on a Melba toast wafer with rocket cress

Potted salmon with sour cream and
capers on crisp granary toast

Crayfish cocktail with crisp cos and Bloody
Mary mayonnaise served in a filo cup

Dressed Cornish crab out of the shell with pink
grapefruit gelée on a teardrop spoon

Vegetarian canapés

Served hot

Welsh rarebit soufflés in crisp tartlets with
red onion marmalade and crispy sage

Buck rarebit in a crisp bread croustade
with a poached quail's egg and chives

“rhubarb”
f o o d d e s i g n

“rhubarb’s” New Collection Canapés 2010

Welsh rarebit beignets with a grain mustard dip

Colston Basset stilton beignets with a port and thyme relish

Served cold

Parmesan shortbread with Cashel Blue and pickled walnut

Creamed Ragstone goat's cheese on
a Keen's cheddar shortbread

Peeled quail's eggs with rose petal,
citrus and Indian spiced sea salts

Pudding canapés

Served hot

Bread and butter pudding

Queen of pudding tarts with wild strawberry confiture

Apple fritters with whisky and saffron

Blackberry and apple crumble tartlet with clotted cream

A wonderful selection of tiny fruit crumbles served in crisp tartlet cases with bowls of sweet whipped crème Chantilly to include:

Apple and bramble
Apricot and almond
Rhubarb and ginger
Blackcurrant and hazelnut

“rhubarb”
f o o d d e s i g n

“rhubarb’s” New Collection Canapés 2010

Served cold

Tiny sherry trifles served in dark chocolate cases

Sherry trifles in tiny cut glasses

Bitter chocolate mocha mousse with white
chocolate curls in a chocolate cup

Rice pudding crème brûlée with a compote
of rhubarb in a tiny cassonade

A wonderful selection of tiny English fruit fools
served in shot glasses to include:
Rhubarb, gooseberry and blackberry

Treacle tartlets with a quenelle of clotted cream

“rhubarb’s” Carousel of elegant goblets
holding a wonderful choice of tiny, refreshing
and delicious English puddings to include:

Rhubarb fool
Blackberry and apple mousse
Lemon syllabub
St Clements mousse
Blackcurrant jelly

“rhubarb”
f o o d d e s i g n

“rhubarb’s” New Collection Canapés 2010

substantial canapés

Served hot

“rhubarb’s” Mini pies served in tiny copper skillets with a tiny fork

“rhubarb’s” Lancashire hot pot with slow braised lamb and a hot pot potato lid

Tiny game pies with venison, mallard and rabbit in a rich game jus with a puff pastry lid

Shepherd’s pie

Slow braised lamb with a fluffy potato gratin top

Steak, kidney and oyster pie with a puff pastry lid

“rhubarb’s” Fish pie

Smoked haddock and prawns with champ potato

Leek and mushroom pie with a puff pastry lid

In addition to the above

A classic steak sandwich

A substantial open sandwich of beef sirloin, mustard, sun blushed tomato, and mustard mayonnaise with toasted foccacia bread

“rhubarb”
f o o d d e s i g n

“rhubarb’s” New Collection Canapés 2010

English mini fish and chips

Breaded sole, scampi and chips with
tartare sauce in a cone

***“rhubarb’s”* Steak and chips**

Rib eye steak and a cone of French fries

Served cold

A fabulous revolving carousel with a multitude
of multi coloured tiny elegant goblets, filled with your
choice of delicious seafood cocktails to include:

Cornish crab, crayfish and prawn with Bloody
Mary crème fraîche

Silver salvers of Melba toast, tiny croûtes and brown
buttered bread soldiers complete the theme

“rhubarb”
f o o d d e s i g n

“rhubarb’s” New Collection Canapés 2010

Modern European Canapés

Served hot

A duo of warming winter bisques and veloutés to include:

Lobster bisque with black truffle wafers and
truffled potage parmentier in shot glasses with very thin cheese straws

Served cold

A multitude of crostini with a wonderful selection
of delicious toppings to include:

Tuscan chicken liver pâté and apple jelly
Parmesan parfait with red onion marmalade
Buffalo mozzarella and vine tomato
Roasted vegetables drizzled with pesto oil

Chicken and poultry canapés

Served hot

Glazed pink duck breast, potato rösti,
deep fried crisp ginger & apple jelly

Frog’s legs à l’Anglaise

Crispy fried in breadcrumbs with coarse sea salt
and black pepper with lemon mousseline for dipping

Poulet au gratin

Gratin of chicken with mustard, cream and
parmesan in a crisp new potato shell

“rhubarb”
f o o d d e s i g n

“rhubarb’s” New Collection Canapés 2010

Confit de canard in crisp tartlets with grape chutney

Knotted bamboo skewers of chicken marinated in balsamic vinegar, olive oil and rosemary, served with a rocket and charred lime pesto

Served cold

Cornfed chicken and feta salad with mint in a watermelon box with aged balsamic

Toasted brioche with a fresh foie gras terrine, and sliced black truffles with a Sauterne or Bordeaux jelly

(this canapé is £3.00)

Red meat, game and pork canapés

Served hot

Fillet of beef with baby fondant potato and classic sauce béarnaise

***“rhubarb’s”* Steak and chips**

Fillet steak with sauce diable and a tiny cone of truffled French fries

Lemon verbena roasted fillet of veal served on an artichoke fondant with sauce ravigote

Fillet of lamb marinated in shallots and honey, roasted pink and served on branches of rosemary

Charred lamb marinated in orange with a blood orange hollandaise on a knotted skewer

“rhubarb”
f o o d d e s i g n

“rhubarb’s” New Collection Canapés 2010

Crispy layers of polenta with spinach,
San Danielle ham and truffled Pecorino

Foie gras doughnuts with sweet and sour tomato

Squab, épices fines and prune purée

Roasted Gressingham duck
with sweet and sour cherries

Foie gras mousseline with a ball of
granny smith sorbet on a crisp croûte

Served warm

“rhubarb’s” Fillet of beef fork canapés with two toppings:
sauce gribiche and truffled dressing

Served cold

Carpaccio of beef with rocket and mascarpone
served on a croûte drizzled with truffle
dressing and parmesan shavings

Ogen melon with creamy mascarpone in a Parma ham cone

(Maximum of 200 pax)

Pear and Prosciutto wrap with torta
di gorgonzola and wild rocket

“rhubarb”
f o o d d e s i g n

"rhubarb's" New Collection Canapés 2010

Fish and shellfish canapés

Served hot

Mini eggs Benedict Royale with smoked salmon, hollandaise and chives on a muffin

Caviar and chips

Fat chips with sevruga caviar and sour cream

(this canapé is £3.00)

Sevruga caviar and crème fraîche in a crisp new potato

(this canapé is £3.00)

Brochettes of monkfish with sauce vierge to dip

Spiedini of salmon with a salsa verda dip

Rouget tempura with a basil leaf and aioli

Roasted scallop, vanilla and basil oil

Paella croquette with squid and chorizo and a spicy tomato sauce to dip

Served warm

Lobster salad with a poached quail's egg, and a salad of chives and mustard leaf with citrus aioli in a filo cup

Served cold

Tartare of salmon with soured cream, shallots and capers on toasted brioche

"rhubarb"
f o o d d e s i g n

"rhubarb's" New Collection Canapés 2010

Brandade de morue

Creamed salt cod on a crisp croûte

A wonderful arrangement of crevettes with three delicious dips to include:
lemon mousseline, horseradish crème fraîche
and tomato fondant

Beignets

**Deep fried savoury choux pastry – deliciously gooey
on the inside and crisp on the outside**

Sundried tomato beignets with Swiss cheese
and tossed in parmesan

Chèvre and Swiss cheese beignets with
sundried tomato and dusted with parmesan

Lobster thermidor beignets with a crayfish beurre blanc to dip

Vegetarian canapés

Served hot

Slow roast cherry vine tomatoes with goat's
cheese on a warm rosemary shortbread

Baby beetroot tarte tatin with blue cheese and aged balsamic

Wild mushroom tarts with enoki and chervil

"rhubarb"
f o o d d e s i g n

“rhubarb’s” New Collection Canapés 2010

Red pepper tarte tatin with mozzarella
and balsamic vinegar

Smokey aubergine caviar with chickpea
purée in a crisp cornet

Truffled wild mushrooms with crisp
leeks in a brioche croûte

Baby new potatoes with goat's cheese,
tapenade and chives

Aged Gruyère soufflés in crisp tartlets, with
red onion marmalade and crisp sage

Mushroom risotto arancini filled with
 Taleggio with a spiced red pepper dip

White shallot, mascarpone, basil and parmesan tart

Butternut squash risotto with creamy Gorgonzola
in a crisp deep fried leek with Italian tomato sauce

“rhubarb’s” Mini designer pizzas with a multitude
of delicious toppings to include:

Portabella mushroom with caramelised onion and parmesan

Grilled vegetables with smoked mozzarella

Margherita with cherry vine tomato, burrata and basil

Baked pink potato filled with Torta di Dolcelatte
and topped with sunblushed tomato relish

“rhubarb”
f o o d d e s i g n

"rhubarb's" New Collection Canapés 2010

Served cold

Strips of zucchini filled with ricotta
and fresh plum tomato sauce

Crisp crescenta, buffalo mozzarella,
caponata and purple basil

Baby beetroot with truffled chive crème
fraîche and black truffle shavings

Iced red and yellow tomato gazpacho
with lime, coriander and purple basil served
with a parmesan wafer in a shot glass

Chargrilled vegetables with Sicilian pesto on bruschetta

Black fig with wild rocket, mascarpone and roasted
red pepper sitting on toasted panettone

Filo tartlets filled with lemon roasted fennel, feta and parsley

Artichoke, mascarpone, basil and
sunblushed tomato on a crisp polenta

Sundried tomato focaccia with pyrenées tomme
de chèvre and sweet tomato chutney

Feta, tomato, cucumber and red onion salad
with coriander and mint in a croustade

Parmesan shortbread with creamed goat's
cheese and red onion marmalade

"rhubarb"
f o o d d e s i g n

“rhubarb’s” New Collection Canapés 2010

Grilled aubergine wraps filled with ratatouille

Peeled quail's eggs decorated with gold leaf,
with sesame, celery and citrus dipping salts

Truffled goat's cheese with rhubarb jam on a crisp Parmesan wafer

Courgette ribbons scented with basil and pecorino
in a crisp onion bread croustade

pudding canapés

Served hot

A wonderful selection of tiny fruit crumbles served in crisp tartlet cases
with bowls of sweet whipped crème Chantilly to include:

Apple and bramble

Apricot and almond

Rhubarb and ginger

Blackcurrant and hazelnut

Apple croustade

Tiny plum puddings with cinnamon crème anglaise dip

Bitter chocolate soufflé tartlets

Served cold

Frosted raspberries in crisp tartlet
cases with crème pâtisserie

Rhubarb brûlée, lemon brûlée, chocolate brûlée and
ginger brûlée in a mini caramel sugar spoon

“rhubarb”
f o o d d e s i g n

“rhubarb’s” New Collection Canapés 2010

White and dark chocolate mousse
served from miniature chocolate cases

Tiny crème saint honoré

Tiny cannoli with rosewater Chantilly and frosted rose petals

Chocolate sparkling blinis with white
chocolate ganache and fresh raspberries

Passion fruit brûlée on a silver glittered pulled sugar spoon

Gold glittered tiny meringues sandwiched
with dark chocolate praline

Frosted raspberry tartlets with passionfruit cream

Bitter chocolate tartlet with Grande Marnier and gold leaf

Lemon curd and frosted blueberry tartlets

Tiny waffle cones holding ice cream to include:
Bitter chocolate, Grand Marnier, pistachio
with crushed nuts and praline

Tiny gâteau opéra

Baby delice de cassis on a lemon sablé

Mini tartlet au citron

Kir Royale jellies in shot glasses

“rhubarb”
f o o d d e s i g n

“rhubarb’s” New Collection Canapés 2010

Pan Asian Canapés

Chicken and poultry canapés

Served hot

Tamarind glazed quail on a sweet potato rösti
with fig chutney and crisp okra

Malaysian grilled chicken tossed in mint and
coriander with freshly crushed peanut sambal

Duck and Asian vegetable spring rolls with sweet soy dip

Chargrilled soy and wasabi marinated duck breast with
mango and coriander served on knotted bamboo skewers

Indian yellow curried chicken, baked in banana leaf
and tossed with mint on a knotted bamboo stick

Served cold

An Oriental salad of tea poached chicken with coriander,
mooli, bok choy and sesame seeds with a lemon, garlic
and chilli dressing, served on an Oriental spoon

Duck with mooli, ginger yoghurt,
shiso and hoisin sauce in a crisp cornet

Smoked duck wraps with sweet plum sauce,
green mango and Chinese pickled vegetables

“rhubarb”
f o o d d e s i g n

“rhubarb’s” New Collection Canapés 2010

Red meat, game and pork canapés

Served warm

Roasted fillet of Japanese style beef served on white teardrop spoons with a wasabi hollandaise

Served cold

Japanese beef salad rolls with crisp Asian vegetables and shiso cress

Fish and shellfish canapés

Served hot

Pork and prawn wontons with mooli, ginger, bok choy and coriander served with a sour cucumber and ginger dipping sauce

Salt and pepper squid in Asian newspaper cones

Thai fishcakes with snake beans and a lime and red pepper salsa

Tiger prawns wrapped in Parma ham and wonton pastry with a sour chilli dip

Grilled monkfish marinated in green chilli and lime with a red curry dipping sauce

Salt and pepper soft shell crabs served with a tonkatsu sauce

“rhubarb”
f o o d d e s i g n

"rhubarb's" New Collection Canapés 2010

Black cod with sweet miso and beni shoga
served on a white teardrop spoon*

(this canapé is £3.00)

A delicious selection of freshly griddled
kitori and teriyaki to include:
chicken, beef, duck, salmon and prawn

Served warm

Snapper salad with Thai herbs and a crispy salad
of shallots served on white teardrop spoons

Served cold

Skewered salmon roasted with Asian
spices and lime and rocket pesto

Peeled prawns tossed in chilli and lime
skins with Japanese mayonnaise

Seared yellow fin tuna scented with ginger,
wasabi and black beans and miso

Sesame coated tuna with a mirin dipping sauce

Swordfish wrap with enoki mushrooms
and crisp Asian vegetables

Sashimi of tuna wrapped in mooli with a wasabi dip

Sashimi of tuna and salmon in rice paper rolls
with crisp Asian vegetables and ponzu dipping sauce

"rhubarb"
f o o d d e s i g n

“rhubarb’s” New Collection Canapés 2010

Crab with fresh green chilli, lime and coriander in a South Indian pancake

Cornish crab and mango salad in a apple wafer cup

(Maximum of 200 pax)

Spicy Goan crab salad with mango chutney on a mini poori

Vegetarian canapés

Served hot

Pea and coconut velouté with a coconut froth served in a shot glass

Channa daal in a new potato with yoghurt and crispy onions

Thai spring rolls with a honey and chilli dip

Served cold

Bundles of Thai asparagus with truffle and chive crème fraîche

Peeled quail's eggs with tarragon, smoked paprika and Indian spiced dipping salts

Rice paper rolls with Asian vegetables, soy, chilli and wasabi dip

Smokey aubergine sambal in a crisp croustade with tomato and mint raita

“rhubarb”
f o o d d e s i g n

“rhubarb’s” New Collection Canapés 2010

substantial canapés

Served hot

Salt and pepper squid in Asian newspaper cones

Channa daal in a new potato with yoghurt and crispy onions

Lettuce cup filled with minced organic pork
with water chestnuts, soy and chilli

Grilled monkfish and prawn brochettes
with red curry dipping sauce

Indian yellow curried chicken baked in banana leaf
tossed with mint on a knotted bamboo stick

Served cold

Sashimi of Scottish beef in rice paper rolls
with chilli, ginger, papaya and Asian greens
and a grapefruit sesame oil

An Oriental salad of tea poached chicken
with coriander, mooli, bok choy, sesame seeds,
with a lemon, garlic and chilli dressing
on an Oriental spoon

Mini poppadoms with Indian butter
chicken, red onion and lemon raita

Smoked duck wraps with sweet plum sauce,
green mango and Chinese pickled vegetables

“rhubarb”
f o o d d e s i g n

"rhubarb's" New Collection Canapés 2010

pudding canapés

"rhubarb's" Carousel of refreshing miniature Asian style desserts in tiny elegant goblets to include:

Passionfruit crème brûlée
White and dark Valrhona chocolate mousse
Lemongrass panna cotta
Lime soufflés
Watermelon and wild strawberry jellies with sparkling berries
Mango sorbet
Green tea ice cream
Passionfruit crème fraîche with fresh raspberries
Iced Sake consommé with tropical fruits
Pink grapefruit granita
£1.50 + vat per goblet

"rhubarb"
f o o d d e s i g n