

# CANAPE LIST WINTER 2017 (Jan-Feb 17)

**£2.50 per piece**

Please choose from the following list.

We are happy to recommend the number of canapes for your guests appropriate to the style of your function.

## HOT

Lollipop; whole wild scallop wrapped in Parma ham

Fish 'n' Chips; monkfish scampi in lemon and herb crumb, chunky tartare sauce, fat chips

Chorizo; baby chorizo glazed with honey and thyme

Oyster; crispy fried Carlingford rock oyster, citrus mayonnaise served in shell

Croquette; smoked haddock and leek croquette, soft boiled quail's egg

Lamb; minted fillets of new season lamb

Filo (v); blue cheese filo parcel, pecan and poached pear

Tart (v); feta and tomato tartlets, rocket pesto

Pakora (v); carrot, lentil dahl, mint yoghurt

Choux (v); savoury choux pastry, cream cheese

Fritter (v); thyme and potato dauphine, chive creme fraiche

## COLD

Scone (v); mini chive scone, chilli jam

Smoked Mackerel; mackerel pate, lime and ginger mayo, caraway cracker

Macaron (v); curried cauliflower macaron

Focaccia (v); toasted focaccia, tomato jam, bocconcini mozzarella



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## CANAPE LIST (March-Aug) SPRING SUMMER 2017

**£2.50 per piece**

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We are happy to recommend the number of canapes  
for your guests appropriate to the style of your function.

0121 200 2323

[www.opusrestaurant.co.uk](http://www.opusrestaurant.co.uk)  
[privaterooms@opusrestaurant.co.uk](mailto:privaterooms@opusrestaurant.co.uk)

### HOT CANAPES

Wild mushroom arrancini, tarragon pesto (v)

Salmon fishcake, mango & chilli salsa

Chicken or Monkfish:  
satay skewers, fresh coriander (gf) (nuts)

Apple & sage sausage rolls

Grilled beef tips, peppercorn sauce (gf)

Mini ratatouille tartlets, soft boiled quails egg (v)

Seared wild scallop wrapped in Parma ham (gf)

### COLD CANAPES

Smoked salmon,  
truffled cream cheese & caviar blinis

Seared tuna loin cooked in sesame,  
wasabi mayonnaise & cucumber (gf)

Asparagus wrapped in Parma ham (gf)  
*(March, April, May, June only)*

Roast beef and horseradish,  
parmesan shortbread

Grilled courgette roulade with sundried  
tomatoes & rocket (v) (vegan) (gf)

Goats cheese bruschetta with  
red & yellow peppers (v)

Salami, marinated artichoke and fig skewer (gf)

Fennel scented goats cheese with beetroot,  
'parmesan' shortbread (v)

### SWEET CANAPES

#### **Cold**

Strawberry macaroons (gf)

Profiteroles with chocolate & chantilly

Lemon tart with raspberries

Fruit skewers (gf)

#### **Hot**

Mini doughnuts, apricot jam

Warm chocolate brownies