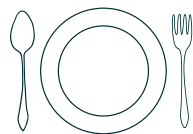




Sample canapé menus

18 clerkenwell green



Our approach to food is simple and honest. We cook with skill, passion and the very best ingredients. Our clients tell us regularly that we do this to the best London restaurant standards, not just occasionally but day in, day out.



Canapés

(please choose six)

Served hot

Fillet of beef with fondant potato
& horseradish crème fraîche

Cherry vine tomato tartlets
with tapenade

Truffled mushroom croquettes

Roasted marinated fillet of lamb
on a rosemary skewer
with salsa verde to dip

Served warm

Smoked salmon, potato pancake
& horseradish crème fraîche





Canapés

continued...

Served cold

Carpaccio of beef

truffled mascarpone & wild rocket

Salmon ceviche

avocado, tomato & chilli on tortilla chips

Pickled globe chilli, smoked aubergine,
mint & pine nuts

Raw tuna with salsa verde

on a crostini

Parma ham, feta & watermelon brochette,
mint syrup to dip

Smoked swordfish wrap

ricotta, chilli, lemon & dill

Truffled goat's cheese, red onion marmalade
& Parmesan cup

Get in touch

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