



KENT HOUSE

KNIGHTSBRIDGE

CANAPE MENU

MEAT

COTTAGE PIE BOUCHES WITH BRAISED SHORT RIB

ASIAN BEEF SALAD WITH NAM JIM DRESSING

SPICED CHICKEN TIKKA ON MINI POPPADUMS

YAKITORI CHICKEN WITH PICKLED SHITAKE

MUSHROOMS

GOAN CURRIED COCONUT CHICKEN SKEWER

THAI SPICED CHICKEN CAKE WITH CORIANDER, LIME

AND MANGO

DUCK LIVER PATE AND ONION JAM CROSTINI

SLOW COOKED LAMB ARANCINI WITH SMOKY

AUBERGINE DIP

BEEF TATAKI WITH PONZU SHOYU SAUCE

KOREAN STEAK TARTARE WITH ASIAN PEAR AND

GOCHIJANG

CRISPY DUCK SALAD WITH AVOCADO, QUINOA AND

CUMIN LIME DRESSING

BEEF FILLET ON CRISP ROSTI WITH HORSERADISH

CRÈME FRAICHE

CRISP BUTTERMILK CHICKEN WITH SRIRACHA SOUR

CREAM

MIDDLE EASTERN SPICED STEAK TARTARE WITH

BULGUR AND TAHINNI

SMOKED CHICKEN CEASAR SALAD CORNETS

SEARED BEEF FILLET WITH CHIMMICHURRI

DRESSING ON SOURDOUGH CRISP

JAPANESE CRISPY MARMITE CHICKEN WITH SWEET

CUCUMBER

ROAST DUCK WITH CHICORY JAM AND ORANGE

TERIYAKI GLAZE



KENT HOUSE

KNIGHTSBRIDGE

CANAPE MENU

FISH / SEAFOOD

- WHIPPED SALT COD ON TOASTED CIABATTA
TERIYAKI SALMON WITH GINGER AND SOY
SEA BASS CEVICHE ON CRISP TORTILLA
SMOKED TROUT MOUSSE ON ROSTI WITH BEETROOT
SALT COD MOUSSE WITH DAIKON AND SALMON ROE
BRAISED OCTOPUS ON CHICKPEA WAFER AND
GREMOLATA
CURED SEA BASS WITH ANCHOVY, MINT AND
CORIANDER
THAI SPICED FISH CAKE WITH CUCUMBER RELISH AND
CHILLI JAM
BEETROOT AND DILL CURED SALMON ON BLINI AND
CRÈME FRAICHE
SEA TROUT TARTARE WITH BLOODY MARY JELLY ON
CRISP CRACKER
CORNETS OF SMOKED SALMON MOUSSE AND KETA
SEARED TUNA WITH TOMATO FONDUE AND BLACK
OLIVE
TORCHED SOY AND GINGER MACKEREL WITH DASHI
CUCUMBER JELLY AND WASABI MAYONNAISE
RED MULLET WITH SAFFRON ORZO AND BOUILLABAISSE
DRESSING
SEARED TUNA WITH SESAME PONZU DRESSING



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KNIGHTSBRIDGE

CANAPE MENU

VEGETARIAN

COURGETTE, MINT AND RICOTTA MUFFIN
CAULIFLOWER AND GORGONZOLA CROQUETTES
TRUFFLED ARANCINI
WHIPPED GOATS CHEESE AND BEETROOT SYRUP
CORNET
FETA, OLIVE AND ROSEMARY TARTLETS
CHICKPEA WAFER AND GOATS CURD
TUNWORTH CHEESE CROQUETTES WITH MUSTARD
MAYONNAISE
JAPANESE STYLE KAKIAGE PANCAKE WITH KEWPIE
MAYONNAISE AND PONZU
CHICKPEA KOFTA WITH HUMMUS AND PIQUILLO
PEPPERS
WILD MUSHROOM PASTRY TART WITH RAREBIT GLAZE
JALAPENO AND CREAM CHEESE CROQUETTE
CRISP PASTRY VEGETABLE PARCEL WITH CHINESE
SPICE AND PLUM SAUCE
SWEETCORN PANISSE WITH TARRAGON AND ROMESCO
SPICED BUTTERNUT AND QUINOA BITES
BURRATA AND CAVALO NERO CROSTINI
ASPARAGUS TARTLET WITH PINK GRAPEFRUIT
HOLLANDAISE
FETA AND SPRING ONION BOUKIS
KOREAN ROASTED RICE CAKES WITH RED DRAGON
SAUCE