

LA FROMAGERIE MARYLEBONE

PRIVATE EVENT CANAPÉS

Prices Start at £15.00 pp (minimum spend £500) **Please note we are unable to provide canapes for offsite events**

@ £1.00

Gougeres
Comte d'Estive Sables
Parmesan Crisps
Focaccia with Extra Virgin Olive Oil, Rosemary & Seasalt

@ £1.50

House Marinated Olives
Pizzetta Bianco of Butternut, Sage & Pecorino, Crème Fraiche
Tarte Flambee
Pissaladiere (Anchovy & Black Olive or Roast Baby Tomato & Chevre) (V)
Roast Charlotte Potatoes, Rosemary & Seasalt, Chive Crème Fraiche
Olive Oil 'Chips', Truffle Crème Fraiche
Homemade Houmous, Picos (Bite Size Bread Sticks)

@ £1.75

Crudities 'Raw Vegetables' with Cervelle Canut (V)
Pizzetta of Leeks, Crème Fraiche, Wild Mushrooms & Pecorino

@£2.00

Pear, Walnut & Fourme d'Ambert
Crudities 'Raw Vegetables' with Romesco (Red Peppers & Almonds)
Chicken Skewers & Romanesco
Duck & Pumpkin Filo Parcels
Duck Fat Chips, Bearnaise
Grilled Mackerel with Beetroot & Dill
Smoked Mackerel Rillettes & Pickled cucumber Toasts
Hot Smoked: Trout or Salmon, Horseradish Cream Toasts
Malenca Beef, Wild Rocket & Truffle Oil & Pecorino Sardo
Bayonne Ham with Celeriac Remoulade

Duck Rillettes & Cornichon on Toasted Baguette
Wild mushroom & Lardo Toasts
Wild mushroom & goat curd filo parcels
Grilled Vegetable Skewers with Romesco (nuts)

@ £2.25

Tuna Tartare on cucumber
Gougeres with Black Truffle Cream
Bagna Cauda & Piedmont Peppers
Grilled Prawns & Avocado
Pumpkin Tortelloni & Sage
Savoie Toasted Cheese

@£2.50

Rare Beef Rib with Salsa Verde
Grilled Prawn Bloody Mary Mayonnaise
Smoked Salmon Blinis with Crème Fraiche & Capers

@ £3.00

Scallops with Celeriac Puree & Black truffle Shavings
Cornish Crab & Avocado Cucumber Wrap

@ £3.50

Oysters with Mignonette & Lemon
Oysters & Verjuice Jelly

Add Shaved White Truffle: market price when in season

All produce is subject to market availability, La Fromagerie reserves the right to make necessary changes to the menu without prior notice to the client.

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PRICED ON REQUEST

Exmoor Caviar Caviar
Served with Blinis, Sour Cream

Smoked Salmon Bar – 3 Cures
Beetroot & Vodka Cure
Citrus & Chervil Cure
Gravadlax

Sicilian Red Prawn Crudo (Raw / Cured) With Amalfi Lemon & Burrata

Homemade Gravadlax

Lobster 'Cocktail' Baby Gem
Langoustine

Seared Magret de Canard & Seasonal Fruit 'Sauce'
such as rhubarb, bitter Orange, Cherry, Quince

Lamb Provençal & Ratatouille

DESSERT CANAPÉS

Eton Mess
Mini Tarte Fines
Chocolate & Hazelnut 'Brownies'
Bitter Chocolate Almonds
Raspberry & Bitter Chocolate Squares
Orange & Almond Cake
Lemon Pistachio Cake
Spiced Apple Cake
Cantuccini

Festive Dolce

Baci di Cherasco
Marangoni Handmade Chocolates
Galina Piedmont Chocolate Biscuits

Dessert wines & Digestifs on Request
Vin Santo
Jurançon
Moscato d'Asti
Armagnac, Calvados, Poire William,
Homemade Limoncello & Vin d'Orange

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