



PRIVATE CANAPE MENU *By Chef Emil Skrutvald*

Cold

Prawn Rillette with lemon and pickled cucumber

Buckwheat Blinis with cured lamb, sour cream and leek

Crispbread with smoked goats cheese and beetroot

Chicken Liver Pâté with cherry and rosemary ash

Marinated Quail Eggs with parsley crumbs

Bone Marrow custard with celeriac

Hot

Slow Cooked Pork Belly with tarragon and caramelized onion

Salmon with mustard sauce and wilted spinach

Pulled Oxtail with pickled red onion and rosemary

Stewed Mushrooms with parsley and garlic

Smoked Cod Croquettes with capers

Lamb Skewers marinated in red wine and thyme

Substantial

Scandinavian Steak Sandwich with capers and horseradish mayonnaise, pickled beetroot and rocket, served on toasted Danish rye bread

Buckwheat and Apple Risotto with toasted hazelnuts

Spinach, courgette and goat cheese puff pastry rolls

Petit Pois Pea Soup with ham and herb croutons

Duck Breast with potato terrine and smoked salt

Sweet

Mini Cheesecakes with citrus and fresh berries

Chocolate and Passion Fruit Ganache with coffee crumble

Buttermilk Pudding with lemon and cherries

Blue Cheese Cream on ginger snap biscuit with orange marmalade