

Canapés

Our delicate and tasty canapés are perfect for a whole host of different event.

We also offer platters, which can be found on last page.

Canapés Menu 1 - £1.95 Each



Meat

Served Hot

Herby Cumberland cocktail sausages with creamy mash

Chicken satay with spicy peanut dip

Thai chicken skewers with black pepper & coriander

Served Cold

Duck pancakes with cucumber, spring onion & hoi sin sauce

Yorkshire puddings with rare roast Scottish beef & horseradish sauce

Chicken salad in a chicory leaf with rice noodles, seeds and chilli

Fish

Served Hot

Mini new potatoes topped with sour cream and smoked salmon

Smoked salmon, cheddar & leek tartlets

Roasted salmon with lemon hollandaise in a crisp pastry shell topped with capers

Served Cold

Tuna tartare with a mango coriander salsa served on an oriental spoon

Cajun salmon and citrus mayonnaise in a crispy cup

Blini topped with smoked salmon mousse and capers

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Vegetarian

Served Hot

Miniature croque-monsieur
Puff pastry gallettes with goats cheese cherry tomato and red sweet pepper
Mushrooms stuffed with leek and cheddar
Espresso cups of soup, leek and potato, tomato and basil, sweet potato and chilli
Mini focaccia with spinach and Gruyère
Filo pastry parcels filled with spinach, feta and dill

Served Cold

Tomato, garlic and basil bread sticks with a cream cheese and pesto dip
Caramelized onion tartlets with Gruyère cheese
Vegetarian nori maki rolls

Canapé Menu 2 - £2.85 Each



Meat

Served Hot

Ginger hoisin chicken skewers with a green mango and chilli mayonnaise
Mini moussaka in a crisp pastry case filled with char grilled aubergine, succulent minced lamb and a creamy topping
Chicken quesadillas topped with sour cream and spiced avocado puree
Cottage pie minced British beef, carrots and onions topped with a creamy mash and Mature English cheddar
Turkish beef Safavid (pasties)
Spiced lamb Kefta with a tomato and pepper dip

Served Cold

Young pecorino wrapped in Parma and rocket, drizzled with truffle oil
Thai beef rice paper rolls with soy, mirin and ginger dipping sauce
Minted lamb skewers with a yoghurt and cucumber dip
Tandoori chicken skewers with coriander and mango chutney
Corn fed chicken salad with miniature salad leaves and sun blushed tomatoes with a green mayonnaise in a cucumber cup

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Fish

Served Hot

Traditional fish pie with cod, salmon tiny prawns topped with creamy mash and Montgomery cheddar

Wonton prawns with Nin ben soy dip

Persian salt cod fritters

Served Cold

Seared tuna on crisp oriental biscuits with wasabi mayonnaise and daikon salad

Tuna/salmon maki rolls

Salmon sashimi logs layered with wasabi, soy and pickled ginger

Mini bagels topped with smoked salmon, cream cheese & chives

Vegetarian

Served Hot

Gruyere and parmesan beignets with a warm pear and mustard relish

Pumpkin and gorgonzola tartlet with toasted pine nuts

Handmade vegetable spring rolls with a sweet chilli dip

Selection of tortilla with potato and red pepper melting goat's cheese and spinach

Piquillo pepper and caper filled tart with parsley pesto and Manchego

Served Cold

Rosemary parmesan shortbread with goat's cheese, slow roasted cherry tomatoes & olives

Crisp pastry case filled with char grilled Mediterranean vegetables and citrus ricotta

Duxelle of mushroom in a crisp pastry case topped with hollandaise and a quails' egg

Persian herbed frittata squares

Canapé Menu 3 - £3.60 Each



Meat

Served Hot

Marinated sirloin steak sandwich in a mini toasted ciabattini roll
Fois gras and chicken liver parfait on a toasted brioche with fig jam
Seared fillet of beef marinated in a ginger, sesame and soy dressing
Mini burgers with all the trimmings in a brioche burger bun
Malay beef satay with spicy peanut sauce

Served Cold

Carpaccio of beef or Parma ham on a croute of ciabatta rustica with rocket leaf, truffle oil and shaved parmesan
Ciabatta rustica croute topped with Parma ham rocket and parmesan
Fois gras parfait on a toasted brioche with a chilli jam and
Rare fillet of beef on a crisp crostini with salsa verde

Fish

Served Hot

Scallops wrapped in Parma ham with tarragon hollandaise
Pan fried scallops with truffled cauliflower and crisp pancetta
Sesame encrusted tuna balls with ginger
Spiced lime, chilli and coriander prawn skewers
Goujons of fresh battered cod and chips
Thai fish cakes with a sweet dipping sauce

Served Cold

Filo tartlet of Scottish lobster salad with cress Swiss chard and tarragon mayonnaise
Prawn cocktail shot glasses with, skewered king prawns, mixed leaves daikon salad, shiso cress and a drizzle of yuzu dressing
Ceviche of diver scallops served on oriental spoons

Vegetarian

Served Hot

Korean fiery kimchi pancakes with vinegar soy dipping sauce
Truffled brie soufflé on toasted brioche
Char-grilled artichoke and parmesan filo rolls with a lemon aioli
Turkish feta and mint pastry Sigaras with a feta and pistachio dip

Served Cold

Skewers of Bocconcini mozzarella balls with basil and sun dried tomato
Parmesan crisps with goat's cheese, basil and sun dried tomato
Roasted asparagus with a lemon grass, ginger and tea vinaigrette
Char grilled red pepper with chive ricotta and olive vinaigrette served in a crisp case

Sweet Canapé Menu 1 - £1.95 Each



Served Warm

Sticky toffee pudding served on a spoon with butterscotch sauce and a quenelle of clotted cream
Mini doughnuts with raspberry jam

Served Cold

Fruit fool collection rhubarb, gooseberry and black currant
Chocolate dipped strawberries
Granita collection watermelon, passion fruit or strawberry and lime
Mini cupcakes or whoopie pies choose 3 flavours from our book from a rose and pistachio cupcake to brownie to a peanut whoopie pie
Mini cookie collection choc chip, vanilla and butter/sultana cookies

Sweet Canapé Menu 2 - £2.85 Each



Served Warm

Melting chocolate brownie with vanilla ice cream

Served Cold

Pecan and bourbon pie with espresso semi fredo

Mini banoffee pie

Traditional trifle with raspberry sherry sponge topped, banana custard, cream and flaked almonds served in a chocolate cup

Mini lemon meringue pie

Tiramisu in a chocolate cup

Substantial Bites

Crostinis



Vegetarian

Avocado, feta and mint @ £2.00 per piece

Mozzarella, tomato and basil @ £2.00 per piece

Ricotta and mushroom @ £2.00 per piece

Artichoke, broad beans, oregano and parmesan shavings @ £2.00 per piece

Marinated feta with broad beans @ £2.20 per piece

Hummus, topped with freshly diced cucumber, tomato and parley and topped with pomegranate @ £2.00 per piece

Hummus with feta, spinach and pomegranate @ £2.20 per piece

Aubergine chermoula @ £2.00 per piece

Smoked aubergine puree with yoghurt cucumber and mint rose petals and mint @ £2.20 per piece

Spiced tomato and pepper salsa @ £2.00 per piece

Meat

Parma ham and goats cheese @ £2.85 per piece

Rare roast beef tomato and horseradish £2.20 per piece

Fish

Prawn, avocado Rose Marie sauce @ £2.85 per piece

Beetroot puree with flaked smoked trout and horseradish £2.50 per piece

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