

HOUSE *of* LOUIE

FRENCH CUISINE FROM LOUIE

CANAPE MENU

CREATED TO SHOWCASE THE VERY BEST OF LOUIE CUISINE, THE MENU INCLUDES
A VARIETY OF ITEMS PERFECT FOR STANDING EVENTS & CELEBRATIONS



SAVOURY CANAPES £5

CONE CRUDITE, WASABI MAYONAISE (VE)
TRUFFLE & WILD MUSHROOM VOL-AU-VENT (V)
MINI QUICHE TARTLET (V)
BUTTERNUT SQUASH & VEGAN FETA SKEWER (VE, NGC)
SMOKED SALMON, FENNEL CONFIT AVRUGRA TOAST
TARTARE DE BŒUF IN A CRISP SHELL (GF)
CHICKEN LIVER PARFAIT CONE, ONION JAM
CELERIAC CARPACCIO, TRUFFLE MAYONNAISE, PINENUTS (VE)

PREMIUM CANAPES £9

OYSTER TOWER SELECTION (PRICE ON REQUEST)
OSCIETRA PRESTIGE CAVIAR & BLINIS, CRÈME FRAÎCHE
CRISPY LANGOUSTINE, BASIL
MINI CRAB BRIOCHE ROLL, COCKTAIL SAUCE
TERRINE DE FOIE GRAS ON BRIOCHE TOAST, FIG CHUTNEY
SMOKED SALMON, FENNEL CONFIT, BAERI CAVIAR, TOAST

SWEET CANAPES £5

MINI BOURDALOUE TART, ALMOND FRANGIPANE, POACHED PEAR (V)
CHOCOLATE CHOUX (V)
MANGO MINI PAVLOVA (VE, NGC)
LEMON & MERINGUE CONE (V)

V = VEGETARIAN / VE = VEGAN / NGC = NO GLUTENT CONTENT

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SAVOURY MINI DISHES £12

ARTICHOKE & BABY SPINACH SALAD, TRUFFLE DRESSING (V) (GF)
BEETROOT & STRACCIATELLA SALAD, WALNUT DRESSING, LEMON CRESS (V) (GF)
KING CABBAGE WEDGE, TRUFFLE NOIRE, PINENUTS & PISTOU (VE) (GF)
TURBOT FILLET, CURLY KALE, BEETROOT, CITRUS BEURRE BLANC (GF)
VEAL CHEEK POT-AU-FEU, BABY TURNIPS, CARROTS, GRILLED LEEKS (GF)
MINI BURGER SLIDERS, COMTÉ CHEESE, PICKLES

PREMIUM MINI DISHES £15

MINI LOBSTER ROLL, DILL, MAYONNAISE
LOBSTER À L'AMÉRICAIN, CARROT, CELERY, BABY TURNIP
STROZZAPRETI À LA TRUFFE NOIRE, AGED PARMESAN SHAVINGS (V)
FILET DE BŒUF AU POIVRE, PEPPER SAUCE, TRUFFLE POMME PURÉE (GF)

SWEET MINI DISHES £9

CLASSIC RUM BABA, CANDIED FRUITS & CHANTILLY CREAM (V)
L'EXOTIQUE, PINEAPPLE COMPOTE, MANGO SORBET (VE) (GF)
SELECTION OF 2 ARTISAN CHEESES, QUINCE & CRACKERS (V)

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