

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, NGC)
BUTTERNUT SQUASH & VEGAN FETA SKEWER (VE, NGC)
SMOKED SALMON, FENNEL CONFIT AVRUGRA TOAST
TARTARE DE BŒUF IN A CRISP SHELL (NGC)
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) (NGC)
BEETROOT & STRACCIATELLA SALAD, WALNUT DRESSING, LEMON CRESS (V, NGC)
KING CABBAGE WEDGE, TRUFFLE NOIRE, PINENUTS & PISTOU (VE)
HALIBUT FILLET, CURLY KALE, BEETROOT, CITRUS BEURRE BLANC (NGC)
VEAL CHEEK POT-AU-FEU, BABY TURNIPS, CARROTS, GRILLED LEEKS (NGC)
MINI BURGER SLIDERS, COMTÉ CHEESE, PICKLES

PREMIUM MINI DISHES £15

LOBSTER À L'AMÉRICAINNE, CARROT, BABY TURNIP
MACCHERONI À LA TRUFFE NOIRE, AGED PARMESAN SHAVINGS (V)
FILET DE BŒUF AU POIVRE, PEPPER SAUCE, TRUFFLE POMME PURÉE (NGC)

SWEET MINI DISHES £9

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

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ALTHOUGH ALL DUE CARE IS TAKEN, SOME DISHES MAY CONTAIN TRACES OF ALLERGENS. PLEASE SPEAK TO
A MEMBER OF STAFF IF YOU HAVE ANY DIETARY REQUIREMENTS.

HOUSE *of* LOUIE

JAPANESE CUISINE FROM WANI TZUKI

CANAPE MENU

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



SUSHI PLATTER £25 PER PERSON

SASHIMI, NIGIRI & MAKI ROLLS SELECTION

JAPANESE MINI DISHES £12

CHICKEN GYOZA, CHICKEN JUS & SPRING ONION

BLACK COD GYOZA, YUZU MISO, PICKLED CUCUMBER

SEABREAM CEVICHE GREEN APPLE, SESAME, LIME VINAIGRETTE (NGC)

BABY CHICKEN, SPICY CARAMELISED PEANUT SAUCE (NGC)

MUSHROOM DONABE, SEAWEED BUTTER (V)

LOBSTER SALAD, ICEBERG, SHISO, CARROT & GINGER DRESSING (NGC)

PREMIUM JAPANESE MINI DISHES £15

GRILLED BEEF TENDERLOIN, SWEET SOY GLAZE (NGC)

BLACK COD, CARAMELISED MISO, YUZU DAIKON (NGC)

DESSERT £9

SELECTION OF MOCHI ICE CREAMS - SESAME, COCONUT, MATCHA (V)

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