

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)
GARDEN PEAS & RICOTTA TARTLET (V)
MINI QUICHE TARTLET
GREEK STYLE SALAD SKEWER WITH VEGAN FETA (VE, NGC)
SMOKED SALMON, FENNEL CONFIT AVRUGRA TOAST
TARTARE DE BŒUF IN A CRISP SHELL WITH TRUFFLE
CHICKEN LIVER PARFAIT CONE, ONION JAM

PREMIUM CANAPES £9

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

VANILLA MACAROON (NGC, V)
PISTACHIO CHOUX (V)
STRAWBERRY MINI PAVLOVA (V, NGC) *vegan upon request*

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

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SAVOURY MINI DISHES £12

ARTICHOKE & BABY SPINACH SALAD, TRUFFLE DRESSING (V, NGC)
HERITAGE DATTERINO TOMATOES, CREAMY BURRATA, BASIL & AGED BALSAMIC (V, NGC)
MISO-GLAZED AUBERGINE, SPICED TOMATO & CUMIN AUBERGINE CAVIAR (VE, NGC)
SEABASS PROVENÇAL, SAUCE VIERGE (NGC)
SEARED TUNA NICOISE STYLE (NGC)
MINI BURGER SLIDERS, COMTÉ CHEESE, PICKLES
BRAISED SPRING LAMB WITH GARDEN VEGGIES (NGC)
ROAST BABY CHICKEN, NEW POTATOES, GIROLLES & CHICKEN JUS (NGC)

PREMIUM MINI DISHES £15

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

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