



SPRING & SUMMER CANAPÉS

MEAT & POULTRY - HOT

BEEF SIRLOIN, BEARNAISE, THOUSAND LAYER CRISPY POTATO

HOISIN DUCK TARTLETS, DUCK CRUMBLE, PICKLED CUCUMBER

DUCK & STAR ANISE SPRING ROLLS, PLUM SAUCE

KOREAN CHICKEN SKEWERS, LIME & MISO

CHICKEN & CHORIZO LOLLIPOPS, CHIMMICHURI

CHICKEN SATAY SKEWERS

MORROCAN LAMB KOFTAS, RAITA

SMOKED SAUSAGE ROLL, NIGELLA SEED, SPICED KETCHUP

THAI PORK LARB MEATBALLS, SWEET CHILLI RELISH

CLASSIC HONEY MUSTARD GLAZED CHIPOLATAS, HORSERADISH DIP

PEPPERONI PIZZA SQUARES

CHINESE CHAR-SUI PORK SKEWERS, TAMARIND DIP, SESAME

MEAT & POULTRY - COLD

PRESSED HAM HOCK, CELERIAC REMOULADE

BEEF TARTARE SPOONS, TRUFFLE EMULSION, PICKLED SHALLOT

VIETNAMESE BEEF SKEWERS

BEEF CARPACCIO EN CROUTE, ROCKET, AGED PARMESAN

TRUFFLE CHICKEN CROUSTADE, CRISPY CHICKEN SKIN

CORONATION CHICKEN, CUCUMBER, MANGO & ALMOND CRUNCH

CHORIZO JAM, POLENTA DISC, PARMESAN CRISP

SPANISH CURED HAM, MONENEBRO GOAT'S CHEESE,

WILD ST OVEN'S HONEY, CRISPY SAGE





SPRING & SUMMER CANAPÉS

VEGETARIAN - HOT

PEA, ASPARAGUS & GOAT'S CHEESE ARANCINI,
WITH WILD GARLIC EMULSION (SEASONAL)
MINI PEA PANCAKES, SMOKED CHILLI JELLY, CRISPY SHALLOT
KING OYSTER MUSHROOM SATAY SKEWERS
MOROCCAN AUBERGINE & SUN-BLUSHED TOMATO PUFFS, TAPENADE
SWEET POTATO COINS, GINGER, FETA, LIME
VEGETABLE SPRING ROLLS, THAI DIPPING SAUCE
INDIAN PANEER FRITTERS, MANGO CHUTNEY
PANKO SUMAC & MINT HALLOUMI, FERNDALE FARM TOMATO SALSA

VEGETARIAN - COLD

CHILLED CARROT & CORIANDER SHOTS, PICKLED GINGER
FERNDALE FARM TOMATO CONSOMMÉ SHOTS, BASIL GEL
BLUE CHEESE PROFITEROLE, PORT GLAZE, CRISPY WALNUT
JERSEY ROYAL, HORSERADISH & CHIVE (CAN ADD CAVIAR)
PARMESAN SHORTBREAD, CREAM CHEESE, FIG JAM
KOREAN AUBERGINE CRISPY RICE CAKE, MISO EMULSION
ASPARAGUS CROSTINI, HOLLANDAISE, PARMESAN (SEASONAL)
PICKLED SHHEMEJI MUSHROOM CROUTE, CELERIAC PUREÉ
CONFIT TOMATO, GOAT'S CHEESE, BASIL MOUSSE
BRIE, HONEY & THYME CROUTE
DEVILLED EGGS, MUSTARD CRESS





SPRING & SUMMER CANAPÉS

FISH & SEAFOOD - HOT

SESAME PRAWN TOAST, SPICED CHINESE MAYONNAISE

TEMPURA PRAWNS, MANGO SWEET CHILLI

SPICED MASALA PRAWN SKEWERS, MINT RAITA

SURF N TURF - KING PRAWN & BLANC PIGNON SIRLOIN SKEWER, AIOLI

LOBSTER & KAFFIR LIME BISQUE SHOTS, PANKO LOBSTER NUGGET

THAI SALMON FISHCAKE, MISO TARTARE

GINGER, LEMONGRASS & LIME LEAF SCALLOP, CHILLI RELISH

TOGORASHI-SPICED FISH GOUJONS, LIME & MISO

FISH & SEAFOOD - COLD

MISO GLAZED LOBSTER, YUZU GEL, RADISH

MINI BLOODY MARY PRAWN COCKTAILS

SALMON TATARE SPOONS, CHINESE VINEGAR & SOY GEL, WASABI CRISP

JERSEY CRAB BLINI, MANGO SALSA, RADISH

JERSEY CRAB TART, COMPRESSED CUCUMBER, DILL

SESAME-CRUSTED TUNA, AVOCADO, LIME, SEA HERBS

JERSEY VODKA & LIME CURED SALMON BLINIS, SAFFRON CREME FRAICHE

ROYAL JERSEY GROUVILLE OYSTER, JALAPENO & CUCUMBER SALSA

ROYAL JERSEY GROUVILLE OYSTER, CLASSIC SHALLOT VINEGAR

LIGHTLY CURED SCALLOP CEVICHE, VIETNAMESE NAM JIM DRESSING

Please note, canapé menu prices will always be determined by the canapés chosen, due to the cost difference of ingredients/higher technicality of certain canapés.

We will always advise and work out the best package for you.

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