

VICTORIA BLASHFORD-SNELL

Summer canapé examples

Cold

- Montgomery cheddar shortbreads with fresh pesto and caramelised cherry tomatoes
- Skewered sesame tuna with wasabi, pickled ginger and coriander served with ponzo dipping sauce
- Minted pea fritters with local smoked salmon, crème fraiche and cracked pepper
- King prawns marinated in lime, ginger and fresh mint
- Filo tartlets of smoked salmon with a roast pepper, dill and lime salsa
- Little spoons of Vietnamese beef salad with a mint and ginger dressing
- Shot glasses of sweet pea and avocado vichyssoise with a parmesan crisp

Hot

- Queen scallops wrapped in basil and prosciutto with sauce béarnaise
- Grilled lime leaf skewered chicken with homemade coriander and chilli dipping sauce
- Mozzarella, parmesan and basil fritters with a roast tomato and garlic dipping sauce
- Devilled Dorset crabcakes with lime and chilli mayonnaise
- Asian Pork balls with our chilli dipping sauce
- Goujon's of white fish with fresh green herb dipping sauce
- Courgette, parsley and parmesan fritters with roast tomato and balsamic dipping sauce

VICTORIA BLASHFORD SNELL

Winter canapé examples

Cold

- Filo tartlets of rare roast beef fillet with English mustard mayonnaise and slow roast cherry tomatoes
- Golden shallot pancakes with green olive tapenade and marinated mozzarella
- Parmesan shortbreads with roast beetroot pesto
- Chicken liver parfait with red onion confit on croute
- Filo tartlets of seared duck with a tomato and ginger chutney.
- Croustades of quails eggs with mustard mayonnaise and crisp bacon
- Little crostini of goats cheese and our tomato chilli jam

Hot

- Mini Swiss cheese soufflé tartlets
- Wild mushroom and chive hollandaise tartlets
- Mini eggs Benedict with Parma ham
- Smoked haddock, mustard and herb cakes with homemade tartar sauce
- Vietnamese pork balls in lettuce with sweet chilli dipping sauce
- Shot glasses of fragrant Thai broth with prawn and ginger dumplings
- Asian marinated chicken with coconut, lemongrass and ginger

VICTORIA BLASHFORD SNELL

Summer menus

First courses

- Roast aubergine, thyme and tomato galette with rocket, and parmesan shavings
- Seared scallops on a pea puree with crisp prosciutto and fresh herb vinaigrette
- Summer anti pasti - roast peppers with garlic and summer herbs, celeriac remoulade, cured meats and seasonal bruschetta
- Caramelised tomato tartlet with sweet red pepper salsa and avocado salsa
- King prawn, grapefruit and avocado salad with fresh mint and lime vinaigrette
- Fresh lobster, fennel and watercress salad with citrus and tarragon dressing and little herb toasts

Main course

- Char-grilled Mediterranean chicken with a roast garlic and basil sauce
- Rosemary spendini of monkfish wrapped in prosciutto with a lemon and anchovy sauce
- Seared loin of lamb with paloise sauce, summer herb mash and wilted greens
- Roast fillet of Somerset beef with roast beetroot and rocket salad served with a fresh horseradish and watercress cream.
- Roast fillet of lamb with char-grilled asparagus, summer beans and creamed goats cheese with rosemary
- Char-grilled butterflied leg of lamb with a slow cooked tomato, basil and olive confit.
- Indonesian roast chicken with sweet potatoes, red peppers and caramelised red onions served with coriander yogurt

Dessert

- A trio of summer desserts: mini pavlova with red berries and double cream, mini glazed strawberry tartlets, little lemon posset with home-made shortbread
- Individual summer pudding with berry coulis and local double cream
- Fresh lime tart with mango coulis and stem ginger ice-cream,
- Passionfruit meringue roulade with fresh raspberries
- Double chocolate mousse tart with summer berries and crème fraiche
- White chocolate and amaretto torte with dark chocolate ice-cream

VICTORIA BLASHFORD SNELL

Winter menus

First course

- Seared scallops on a parsnip puree with crisp pancetta and a shallot and wine voloute.
- Warm Montgomery cheddar and caramelised onion tart with a watercress and walnut salad
- A trio of hot soups served in shot glasses with roast garlic and rosemary flat bread
- Sautéed foie gras with glazed apple, toasted brioche and calvados jus
- Warm crostini of goats cheese, thyme and quince wrapped in prosciutto with wild rocket salad
- Crisp duck and cress salad with soy, ginger and sesame dressing

Main course

- Roast partridge with parsnip dauphinoise and mulled damsons
- Roast haddock on parsley mash with a saffron and tomato jus
- Seared lamb fillet with little leek and herb pies and a green herb sauce
- Char-grilled fillet of venison with bacon and blackberry sauce served with a celeriac timbale
- Braised duck legs with star anise, soy and ginger served with a sweet potato puree
- Roast fillet of beef with sauce béarnaise, oven roast potato chips with rosemary salt, wilted spinach and caramelised tomatoes

Dessert

- Warm quince and almond tart and crème fraiche served with a shot glass of Vin Santo
- Cappuccino brulee with roast hazelnut shortbread
- Chocolate truffle torte with espresso mascarpone cream
- Individual cinnamon pavlova with ginger cream, sautéed blackberries and apples and butterscotch sauce
- Warm pear, chocolate and almond tart with vanilla crème fraiche
- Warm blackberry and apple crumble with vanilla ice-cream and fudge sauce

VICTORIA BLASHFORD SNELL

Summer B.B.Q. menu

- Marinated lamb fillet with cumin, lime and honey served with salsa romesco.
- Brochettes of lemon chicken, sage and prosciutto with red pepper aioli
- Pomegranate marinated lamb cutlets with coriander tabbouleh and pomegranate dressing
- Breast of duck with star anise and honey served with tomato and ginger chutney
- Grilled salmon fillet with lime, ginger and sesame
- Asian grilled Beef fillet with a sweet coriander-chilli sauce

Salads

- Little gem salad with garlic croutons and creamy parmesan dressing
- Char-grilled courgette and red pepper salad with coriander and cumin vinaigrette
- Broad bean, pea and mint salad with roast cherry tomatoes
- Roast stuffed peppers with capers, breadcrumbs, garlic and olives
- Tuscan panzanella salad
- Mixed summer beans with asparagus, avocado and toasted walnut dressing

Afternoon tea

- A selection of sandwiches, chicken and tarragon, egg mayonnaise with cress and chives, rare roast beef with fresh horseradish
- Little croquet monsieur
- Miniature scones with clotted cream and fresh strawberries and mint
- Little chocolate truffle cakes with raspberries and crème fraiche
- Glazed summer berry and lemon cream tartlets
- Mini lemon drizzle cakes
- Sticky orange and almond cakes with Greek yogurt and fresh figs
- Warm lemon brioche treacle tartlets with clotted cream