

FUNTHYME

dining & events

CANAPÉ MENU

AUTUMN/WINTER 2018

HOT

Funthyme's 'maple dipped' buttermilk fried chicken
Dry aged beef and comte toasties with thyme and lemon
New England style crab cakes with Old Bay mayo
Chestnut, radicchio and red wine arancini with aged parmesan (v)
Beetroot and caraway rosti with walnut labneh, pickled cucumber and dill (v)
Fried pumpkin polenta with crispy sage and gorgonzola fonduta (v)
Brown shrimp, spring onion and parsley fritters with aioli
Crispy lamb breast, deep fried mint, juniper salt and redcurrant sauce
Grilled octopus skewers with salsa romesco and coriander

COLD

Cornish crab tartlets with roast fennel puree, lemon and chervil
Smoked duck banh mi crostini with sriracha mayo, spiced pickles, coriander and chilli
Dark rye bread with smoked trout, horseradish crème fraiche and pickled carrot
Thai pork larb on baby gem with toasted rice, coriander and mint
Salt cod and potato tortilla with piquillo pepper and aioli
Mini poppadum with aloo chat, yoghurt and tamarind (v - vg available)
Crisp lavash cracker, tarragon mascarpone, bacon jam and fig
Blue corn tostada with jackfruit mole, pickled radish and coriander (vg)
Turkish red lentil and bulgur kofte with tahini yoghurt and pomegranate (v - vg available)