



Canapés at the Lyric Hammersmith

All prices do not include VAT

BRONZE PACKAGE - £9.00 PER PERSON

A selection of home spiced roasted nuts, salted potato crisps and a selection of homemade cheese straws. Served with a glass of red or white wine per person and soft drinks.

SILVER PACKAGE - £17.00 PER PERSON

The Chef's Selection: 4 canapés from our selector below, served with ½ bottle red or white per person and soft drink

GOLD PACKAGE - £21.00 PER PERSON

The Chef's Selection: 5 canapés from our selector below. Served with ½ bottle Prosecco per person and soft drink.

PLATINUM PACKAGE - £27.00 PER PERSON

The Chef's Selection: 6 canapés from our selector below. Served with two glasses of Champagne and soft drinks.



CANAPÉ MENU

Below is a selection of our most popular canapés

VEGETARIAN

Beetroot Meringue filled with a goat's cheese cream

Tomato, garlic and basil bruschetta

Roasted artichoke and goat's cheese on lemon bruschetta

Rustic wild mushroom bruschetta

Seasonal vegetable risotto

Beetroot and red onion tartan topped with buffalo mozzarella

Mixed tempura vegetables. Red and yellow pepper, asparagus and carrots

Rumi vegetable spring rolls with chilli dip

Wild mushroom beignets with a crème fraiche and chive dip

FISH AND SEAFOOD

Thai crab cakes served with avocado and lime salsa

Salt and pepper grilled squid with chilli and spring onion

Marinated King prawns in lemon and olive oil, wrapped in prosciutto and served with garlic aioli dip

Grilled scallops with a tomato and vanilla fondue

Goujons of Pollack with homemade tartare

Mini salmon and haddock fishcakes served with mint and pea puree

Parmesan crusted haddock goujons with a caper aioli

Scottish salmon burger with lime and mayo served on a brioche bun

Rumi brioche filled with smoked haddock and topped with soft boiled quail egg, hollandaise

Cod and spinach beignets with a parmesan crumb and saffron mayo

Beetroot cured salmon on pea blini with lime and dill mousse



MEAT

Beef

Beef carpaccio on a chive blini with truffle oil and parmesan

Aberdeen Angus beef tartare with wasabi crème on crispy shallot rosti

Salt beef, celeriac remoulade topped with deep fried capers on a brios crisp

Seared beef, rhubarb puree and horseradish cream in rice paper roll

Chicken

Marinated chicken wrapped in prosciutto on skewers with lime and ginger may

Smoked chicken, avocado and mango salsa on a tortilla croute

Spring onion pancakes filled with marinated chicken and fried chives

Tandoori chicken skewers with cucumber, and a yoghurt and mint dip

Grilled and smoked chicken panna cotta on coconut short bread, served with homemade chilli sauce and crispy parmesan

Little gem chicken Caesar salad with bacon floss

Barbequed chicken, corn and chilli salsa in a crispy filo case

Lamb

Marinated lamb skewer with a Baba ghanoush and coriander dip

Cumin spiced lamb kofte with a spiced yoghurt dip

Lamb fillet wrapped in a spinach filo pastry with sesame and red pepper jam

Marinated lamb skewers with rosemary, lemon and garlic served with a fresh pea and mint dip

Pea and mint rubbed lamb carpaccio with garlic yoghurt on crispy parmesan

DESSERTS

Key lime pie

Lemon meringue tart

Fruit tartlet

Coconut truffles

Mini brownies

Salted caramel tart



NIBBLES MENU | SELECTION OF THREE - £5.50 PER PERSON

Sicilian mixed olives

Salted potato crisps

House roasted spiced nuts

Spicy grilled naan bread and avocado and garam masala dip

Selection of house made cheese straws (Basil and pine nut, sun blushed tomato and mozzarella, bacon floss and Croxton cheddar)

Crispy sweet potato sticks with smoked crème fraiche

Edible garden – selection of vegetables with 3 way hummus

Berkswell and herb wafer with basil and soured cream dip