

**JIMMY GARCIA**  
CATERING

*Autumn & Winter  
Canape Menus*





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## *Autumn & Winter Canape Menus*

### MEAT

#### COLD

Cola & soy marinated beef  
Avocado cream, sesame cracker, crushed  
wasabi peas

Ham hock terrine  
Burnt apple puree, micro pea shoots, confit  
bread crumb

Rabbit & serrano ham lollipops  
Smoked ketchup

Wild venison juniper berry tartar  
Brioche croute, blackberry ketchup, amaranth

Chicken, romesco & pancetta lollipops  
Pesto

#### WARM

Steak & chips  
Potato croute, béarnaise sauce, seared beef fillet  
Wagu steak and chips  
Supplement £1.00 pp

Wild venison scotch egg  
Plum chutney

Slow braised Thai style beef cheek  
Baby gem cup, mango and pomegranate salsa

Duck & waffle  
Buttermilk fried duck, waffle base, maple syrup, red  
cabbage

Posh pork sausage roll  
Pork tenderloin, sausage meat stuffing, apple sauce,  
Dijon mustard, flaky pastry

Mini beef burgers  
Onion chutney, aioli, Emmental, brioche bun  
(2 Bites). Supplement £1.00 pp

Wild boar & apple scotch eggs  
Burnt apple puree





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### FISH

#### COLD

Mulled wine cured salmon Rubix  
Spiced pear gel, orange zest, redcurrant,  
horseradish shavings.

Supplement £0.50 pp

“Seafood cocktail”

Lobster and avocado salad, mini pastry  
basket, Marie Rose sauce.

Supplement £1.50 pp

Daikon taco filled with brown shrimps  
Coriander and mango salsa, clipped with a  
wooden peg

Mackerel & rhubarb

Burnt mackerel, mackerel pate, poached  
rhubarb, crostini

#### WARM

Crispy fish taco

Tempura south coast whiting, samphire  
tartare, pea mousse

Mini cod burger

Chipped potato ‘bun’, tartar sauce, mushy  
pea purée

Seaweed & tapioca cracker

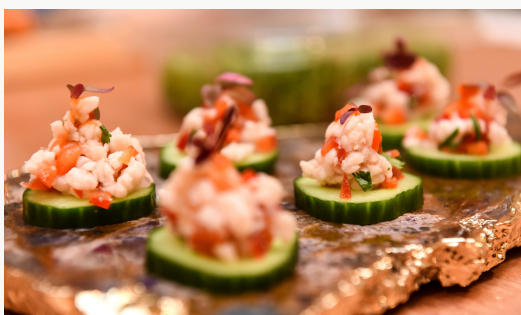
Seabass, crispy skin, rouille emulsion.

Supplement £0.50 pp

Crispy oyster

Pickled Asian vegetables, oyster emulsion  
served back in the oyster shells.

Supplement £1.50 pp





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### VEGETARIAN

#### COLD

Truffled Honey & beetroot crostini  
smoked goats curd

Roasted sweet potato  
Buckwheat blinis, crispy wild mushrooms  
(VEGAN)

Parsnip '99  
Parsnip mousse, redcurrant, beetroot cones,  
chestnut sprinkles, parsnip crisp

Beetroot sundae  
Beetroot and sumac mousse, beetroot crisp  
wafer, smoked goats curd, charcoal cone

Scones, cream & jam  
Leek scones, hay smoked goats curd,  
preserved tomato jam, micro basil

#### Comte creams

Comte shortbread, onion and spinach cream,  
red amaranth

#### Waldorf salad

Red endive cup, candied walnuts, blue cheese  
mousse, pickled celery, apple

#### WARM

Red pepper & manchego arancini  
Herb emulsion and Espelette pepper

#### Mushroom gougère

Mushroom ketchup, pickled Shimeji  
mushrooms in a mini choux bun

#### Butternut squash falafel burger

Hummus and tzatziki , mini brioche bun

#### Mushroom cappuccino

Parmesan foam, mushroom powder.

Supplement £1.00 pp

