



BY APPOINTMENT
TO HER MAJESTY QUEEN ELIZABETH II
GROCERS AND PROVISION MERCHANTS
FORTNUM & MASON PLC LONDON



BY APPOINTMENT
TO HRH THE PRINCE OF WALES
TEA MERCHANTS AND GROCERS
FORTNUM & MASON PLC LONDON

FORTNUM & MASON

EST 1707



Canapés

£3.50 each unless specified

Parties up to 20 guests' we advise on a variety of 4 canapés

20-50 guests' - 6 canapés

50 + guests' - 8 canapés

Nibbles

(For the table):

Selection of Nibbles £6.00

Beldi & Kalamata Olives

Rose Harissa Nuts

Cheese Straws £3.50

Cheese Straws with Maldonado Iberico Ham £3.50

Traditional Fortnum's

Welsh Rarebit

Deep Fried Haddock with Frites & Tartare Sauce

Smoked Salmon with Homemade Blini, Chive Crème Fraîche

Scottish Langoustine with Courgette & Saffron Aioli (£4.50)

Roast Glenarm Beef with Béarnaise Sauce (£4.50)

Mini Yorkshire Pudding with Roast Beef, Horseradish (£4.50)

Spiced Sausage Roll with Shallot Chutney

Quail Scotch Egg with Curry Mayonnaise

V – Vegetarian • VE – Vegan •

*Our products are made and displayed in an environment where allergens
are present, resulting in a risk of cross-contamination.*

For more information about specific allergens, please speak to a member of staff.

Hot Canapés

Baked Cheddar & Ham Toastie
Taleggio with Fig Jam (V)
Wild Mushroom & Truffle Arancini (V)
Aubergine & Mozzarella Croquette (V)
Cropwell Bishop Stilton Endive, Grape & Walnut (V)
Leek & Onion Bhaji with Coriander Coconut Yoghurt (Ve)
Roast Scallops with Cauliflower Purée
Tiger Prawn Tempura, Chilli & Soy Dressing
Lamb Kofta with Horseradish
Glazed Suffolk Pork with Crab Apple & Star Anise

Cold Canapés

Aubergine Caviar, Onion Brioche (V)
Whipped Curd with Beetroot & Truffle Tart (V)
Smoked Salmon on Rye Bread with Lemon & Caper Crème Fraîche
Yellow Fin Tuna with Stem Ginger & Soy
Scallops Ceviche with Chilli & Lime
Duck Mousse Choux

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Once you have selected your menu, we will be happy to suggest alternative dishes for guests in your party who are vegetarian, vegan or have specific dietary requirements.

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15% discretionary service charge will be added to the final bill.*

Dessert Canapés

Prune D'Agen & Almond Tart
Mini Bakewell Tart
Toffee Éclair
Blackberry Pavlova
Hazelnut Macaroon
Lime Curd & Pistachio Tart
Fortnum's Salted Caramel Truffle
Rose Éclair

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