

# AT CHENESTON'S

## COCKTAIL RECEPTION CANAPÉS

25th November 2024 - 3rd January 2025

### COLD

WHIPPED DUCK LIVER PARFAIT TARTLET

*Chicory & orange marmalade*

WHIPPED GOATS CURD CHOUX BUN 

*Candied walnut, cranberry*

CHILLI & SOY SEARED YELLOWFIN TUNA

*Coriander & sesame mayonnaise*

SMOKED CHICKEN TERRINE

*Truffled mayonnaise, brioche*

SALT BAKED CELERIAC TARTLET 

*Mulled apple purée*

SMOKED SALMON CHARCOAL CONE

*Dill, Keta caviar*

HEREFORD BEEF TARTARE

*Beef fat rosti, smoked egg yolk, horseradish*

### HOT

LOBSTER THERMIDOR TARTLET

*Tarragon mayonnaise*

CURRIED PARSNIP HASH BROWN 

*Golden raisin chutney*

TUNWORTH & APPLE CROQUETTE 

*Spiced cranberry*

PUMPKIN, SAGE & PINE NUT ARANCINI 

*Red onion jam*

WILD MUSHROOM TARTLET 

*Truffled hollandaise, tarragon*

### SWEET

MRS T'S BAKED VANILLA CHEESECAKE  

*Cranberry*

HAZELNUT PRALINE & PEAR CHOUX 

TONKA BEAN & BLACKCURRANT MACARON 

CARAMEL APPLE BAVAROIS

CHOCOLATE & CLEMENTINE LAYER CAKE 

6 FOR £32 | 8 FOR £38 | 10 FOR £44 | 12 FOR £50

*Vegan options available on request*

*If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter. Prices are all inclusive of VAT and a discretionary 15% service charge is applicable.*

 Denotes a favourite signature dish of Mrs T, our Founder and President.  Vegetarian |  Vegan