

THE SECRET RESTAURANT

S/V Psyche, Brighton Marina, West Jetty, Brighton, BN2 5UP.
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Cold canapés, shots and mini desserts

(there are more where these came from....if you'd like more choice or can't find something you particularly want, just let us know!)

The price below include the food and all the service equipment. We base the canapés on an average one and a half of each type for each person. With the shots and desserts, we will cater for one per person. Please add vat.

Choose 6 - £8 per head

Choose 7 - £9 per head

Choose 8 - £10 per head....etc

If you require staff, we can bring along any number of professional hospitality staff to work at your event, however large or small. We charge £10 per hour per staff member.

Champagne (to accompany the above): (price per bottle = 6 glasses)

Taittinger	£35.00
Henry Harlin	£22.00
Prosecco	£16.00

Secret Restaurant Champagne hamper (Price shown for 10 pax)

(Includes 4 bottles Champagne/ Prosecco and eight types of canapé)

Taittinger hamper	£240.00
H. Harlin hamper	£188.00
Prosecco hamper	£164.00

Canapes

M

Seared Carpaccio of beef fillet, rolled around baby red chard and caper horseradish
Spanish tortilla, layered with fois gras and chicken liver parfait and coated in almond dust
Tall cucumber cups filled with aged stilton mousse, chervil and a pancetta shard
Mini croque monsieur with oak smoked ham and Orkney cheddar
Confit duck pancake with hoisin
Chicken satay with peanut chilli dip
Cumberland sausage and mustard mash
Corn bread with smoked chicken and mango
Pepperdew chilli with goat cheese cream and chorizo
Charantais melon with parma ham
Medjool dates stuffed with cream cheese and wrapped in Parma ham
Char-grilled lamb fillet with mint
Harissa and lemon chicken brochette
Ham hock with rose apricot and red onion

F

Butterfly prawns and three dipping sauces
Salmon and lemon mousse and dill in a cucumber cup
Lime marinated swordfish brochette

Creamy smoked haddock on black pudding tortilla and spring onion
Tuna ceviche and green bean in nori seaweed
Smoked salmon, pickled ginger and cucumber wasabi 'sushi'
Lime and crab muffin
Dill marinated salmon brochette
Japanese cured salmon on a coriander pancake and wasabi jelly
Deep fried pork and prawn wonton with black bean sauce

V

Parmesan and rosemary shortbread with English goat's cheese and a hot pepperdew chilli salsa
Feta, pesto and sundried tomato skewer with fresh basil
Raspberry shallots and tarragon feta with black grapes in a filo basket
Parcels of sweet onions with quail egg and lemon mayo
Creamed roast onion choux buns
Red pepper mousse and sweet roasted onion in a filo basket
Pepperdew chilli with smoked paprika and pepper mousse
Beetroot Arancini with rustique camembert
Black bean falafel with a red pepper and chilli dipping sauce
Waldorf with manchego on walnut bread and membrillo

Shots

Gazpacho with basil and lemon sorbet
Watercress soup
Chilled cucumber soup
Ajo Blanco with fino sherry
Tom yum soup with enoki mushroom and smoked tofu
Thai broth with seafood
Jerusalem artichoke and roast garlic soup

Sweets

Baked dark chocolate and cointreau tart
Glasses of banoffee pie
White chocolate cheesecake with strawberry
Rhubarb choux buns with white chocolate
Pear and fig frangipane soaked in sloe gin