

## Fusion 2026: The West Midlands Culinary Chapter

### A Contemporary Tasting Menu Exploring Regional British Flavour

Embark on a gastronomic journey where the hearty soul of the West Midlands is reimagined through the lens of modern fine dining. Our curated canapés deconstruct cherished classics, celebrating the region's rich culinary heritage with precision, innovation, and a deep respect for its produce.

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### Aquatic Bounty: Fish & Seafood

*Celebrating the confluence of Midlands waterways and coastal influence.*

1. **Birmingham Balti Cod** – DF  
Pan-seared cod, *Balti-spiced tomato gel*, crispy chickpea thread.
  2. **Smoked Eel & Apple "Birmingham Salad"** – DF  
Rye crisp, eel mousse, apple jelly, pickled walnut.
  3. **Cock-a-Leekie Salmon Spoon** – GF, DF  
Salmon tartare, chilled chicken-leek consommé.
  4. **Pea & Pike Quenelle** – GF  
Pike mousse, pea purée, *heritage breed* ham crisp.
  5. **Saffron Trout & Plum** – DF  
Cured trout, saffron blini, plum *gastrique*.
  6. **Prawn & Brown Sauce Balmoral** – DF  
*Herb-infused* prawn in pastry, HP sauce *emulsion*.
  7. **Seafood Fidget Pie Shot** – GF  
Warm pea and ham broth, mussel, cider foam.
  8. **Cod Brandade & Malt Vinegar Aero** – DF  
Crisp tuile cone, whipped cod brandade, malt vinegar *air*.
  9. **Mini Haddock Kedgeree Tartlet** – GF  
Smoked haddock, curried rice mousse, quail egg gel.
  10. **Crab & Leek Rarebit Bite** – GF  
Sweet white crab, cheddar-leek fondue, mustard *glaze*.
  11. **Fish & Chips Reimagined** – GF, DF  
Crispy cod morsel, potato *crisp*, tartare *pearls*, micro malt salt.
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### Pasture & Game: Meat & Poultry

*Hearty Midlands classics, refined for the contemporary palate.*

1. **Hereford Beef & Oxtail Bon Bon** – DF  
Oxtail croquette, crispy beef shreds, cider mustard aioli.
  2. **Worcestershire Lamb Kofta Lollipop** – GF, DF  
Spiced lamb kofta, Worcestershire *glaze*, redcurrant gel.
  3. **Black Country Ham, Egg, and Pea** – GF  
Savory tartlet, black pudding crumble, pea mousse, quail egg yolk gel.
  4. **Deconstructed Game Pie** – DF  
Suet pastry cup, venison-pheasant pâté, port wine jelly.
  5. **Chicken Balti Arancini** – GF  
Balti-spiced arancini, coriander-mint raita.
  6. **Pork & Apple Sausage Roll** – DF  
Flaky pastry, sage & apple sausage, *pork crackling dust*.
  7. **Duck & Damson Spoon** – GF  
Duck rilette, damson compote, hazelnut crumble.
  8. **Steak & Kidney "Bite"** – GF  
Braised steak, kidney mousse, crispy mushroom wafer.
  9. **Mini Roast Beef Yorkshire Pudding** – DF  
Airy Yorkshire pudding, horseradish crème fraîche, *intense* jus pearls.
  10. **Charred Chicken & Leek Pie Cup** – GF  
Chicken-leek velouté, suet shell, thyme *infused oil*.
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## Earth & Meadow: Vegetarian

*A celebration of Midlands produce, spice, and indulgent dairy.*

1. **Cheese & Onion Tartlet** – V  
Stilton and caramelised onion custard, pickled pear.
2. **"Fidget Pie" Canapé** – V  
Layered apple, potato, and onion gel, sage pastry shard.
3. **West Midlands Cheese Board Canapé** – V  
Blue cheese panna cotta, walnut-oat crumble, celery gel.
4. **Balti-Spiced Cauliflower "Wing"** – V  
Tempura cauliflower, golden raisin and coriander foam.
5. **Honey-Roasted Parsnip & Cobnut** – V  
Parsnip purée, sourdough crisp, cobnuts, local honey glaze.
6. **Ploughman's Lollipop** – V  
Cheddar mousse sphere, oatcake crumb, piccalilli gel.
7. **Braised Red Cabbage & Goat's Cheese** – V  
Spiced red cabbage, dark chocolate *tulle*, goat's cheese foam.
8. **Vale of Evesham Asparagus** – GF, V  
Chargrilled asparagus, potato ribbon, dill crème fraîche.
9. **Mini Leek & Potato Croquette** – V  
Creamy leek-potato filling, whole grain mustard dip.

## 10. **Wild Mushroom & Tarragon Tartlet** – V

Forest mushroom ragout, shortcrust pastry, tarragon cream.

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## **Botanical & Bold: Vegan**

*Plant-based innovation with bold textures and heritage flavour.*

1. **"Fidget Pie" Vegan Stack** – VE  
Apple, potato, onion gel, vegan pastry shard.
  2. **Balti-Spiced Cauliflower Bite** – VE  
Roasted cauliflower, coriander foam, tamarind glaze.
  3. **Maple-Glazed Parsnip & Cobnut Crisp** – VE  
Parsnip purée, rye crisp, maple glaze, toasted cobnuts.
  4. **Braised Red Cabbage & Cashew Cream** – VE  
Spiced cabbage, beetroot *cup*, cashew foam.
  5. **Charred Asparagus & Lemon Aioli** – GF, VE  
Asparagus, potato ribbon, vegan dill aioli.
  6. **Mini Vegan Ploughman's Tart** – VE  
Pickled vegetable brunoise, mustard gel, vegan cheddar mousse.
  7. **Mushroom & Chestnut Pâté Cup** – VE  
Earthy pâté, crisp vegan shell, *cranberry dust*.
  8. **Spiced Lentil & Carrot Bon Bon** – GF, VE  
Lentil-carrot croquette, cumin *yoghurt* drizzle.
  9. **Beetroot & Walnut Canapé** – VE  
Roasted beetroot, rye crisp, walnut cream, microgreens.
  10. **Vegan Black Pudding & Apple Macaron** – VE  
Savoury macaron, plant-based black pudding, apple compote.
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## **Sweet Nostalgia: Dessert Canapés**

*Midlands sweetness, redefined with modern flair.*

1. **Cadbury's Chocolate & Pretzel Tartlet** – V  
Dark chocolate ganache, salted pretzel crust, gold-dusted cocoa nib.
2. **Malvern Pudding Spoon** – V  
Stewed plum, ginger custard, oat crumble.
3. **Saffron & Pine Nut Cake Bite** – V  
Saffron-infused cake, pine nut brittle, orange blossom water.
4. **Worcestershire Plum & Brandy Snap** – V  
Brandy snap cigar, plum cream, cinnamon sugar.

5. **Pimm's Jelly & Cucumber** – GF, V  
Pimm's jelly, cucumber sorbet, candied orange zest.
  6. **Treacle Tart Canapé** – V  
Classic treacle filling, crisp shell, lemon zest foam.
  7. **Rhubarb & Custard Verrine** – GF, V  
Layered rhubarb compote, vanilla bean custard.
  8. **Spotted Dick Profiterole** – V  
Mini choux, suet-raisin cream, *anglaise* foam.
  9. **Earl Grey Tea & Honey Mousse** – GF, V  
Tea-infused mousse, honey glaze, shortbread crumb.
  10. **Apple Crumble Sphere** – V  
Apple compote, oat crumble shell, *warm cinnamon vapour*.
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## Service & Investment 2026

### Pricing:

- **Standard Canapés:** £2.90 per piece

### Culinary Service:

- **Recommended:** A curated selection of 6–8 canapés per person for a complete journey.
- **Guest Minimum:** 40 guests for full menu access.
- **On-Site Chef & Equipment:** Essential for the integrity of our hot canapés. A tailored quote is provided upon inquiry.
- **Professional Waiting Staff:** £19.00 per hour (4-hour minimum).

### Sustainability & Responsibility:

We are committed to a regenerative future. We source locally and ethically, prioritise British produce, and have eliminated single-use plastics from our service.

**Allergen Note:** A comprehensive digital allergen guide is available upon confirmation. While we operate a controlled kitchen, we cannot guarantee an allergen-free environment. Advanced notice is required for severe allergies.

**VAT:** All prices exclude VAT. VAT will be applied at the prevailing 2025 rate.

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