



— Spring/Summer 2024 —

Canapés

£9.50+VAT— 4 canapés per person

£13.30+VAT— 6 canapés per person

Minimum 40 persons

We are proud members of the Sustainable Restaurant Association.

St Catharine's College | Trumpington Street | Cambridge | CB2 1RL
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CANAPÉS

HOT

- Tempura battered prawn with sweet chilli sauce
- Salmon bonbon with aioli
- Crayfish and potato cake with lemon and dill
- Confit duck croquette with plum and anise dipping sauce
- Warm pancetta and Baron Bigod cheese quiche
- Thai green marinated chicken skewer
- Wild mushroom and truffle oil arancini (v)
- Mini butternut squash and black bean quesadilla (v)
- Southern fried tofu with wasabi mayo (ve)

COLD

- Chicken liver pâté with caramelised red onion and red wine chutney on rosemary crostini
- Slow cooked pork with caramelised apple and apple purée
- Chargrilled chicken with parmesan shaving and Caesar dressing on gem lettuce
- Prawn cocktail cups with shredded gem lettuce and Marie Rose sauce
- Smoked trout pâté on compressed cucumber with lemon gel and baby lemon balm
- Salmon sushi rolls with wasabi, soy and cucumber gel
- Cherry tomato, chargrilled courgette and aubergine skewer with garlic and herb dressing (v)
- Mozzarella focaccia sandwich with sun blushed cherry tomato and basil leaf (v)
- Caponata cups with basil (ve)

DESSERT

- Mini lemon meringue pie
- Raspberry jam doughnuts with vanilla sugar
- Chocolate and date bonbon (ve)

(v - vegetarian, ve- vegan)

