— Autumn-Winter 2023-24 —

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
Cod cheek ‘scampi’ with pea and mint tartar
BBQ salmon skewer with green slaw
Smoked haddock fish cake with mustard sauce
Confit duck fritter with artichoke and parsley cream dip
Mini Salisbury steak cake with mushroom and madeira gravy dip
Mini confit pork and caramelized apple pie
Cheese and tomato doughnut (v)
Mini croque madame with membrillo (v)
Warm onion tart with gruyère cheese crisp (v)

COLD
Sea bass ceviche with pickled mooli and lime
Smoked salmon and cream cheese roulade en croûte, crème fraiche and caviar
Smoked mackerel paté, blood orange gel
Ham hock terrine with piccalilli purée and burnt baby onion
Seared venison, red cabbage ketchup, stilton and artichoke crisps
Fig with Parma ham, goats’ cheese and burnt honey
Goats cheese red onion marmalade and black olive caramel ‘sandwich’ (v)
Roasted carrot, feta and kale pesto (v)
Confit root vegetables tartlet with thyme oil