



— Autumn-Winter 2018 —

Canapés & Bowl Food

£7.75+VAT— 4 canapés per person

£10.95+VAT— 6 canapés per person

£2.35+VAT per bowl

We are proud members of the Sustainable Restaurant Association.

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

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CANAPÉS

HOT

Mini Yorkshire pudding with beef & horseradish

Haggis bon bon with garlic aioli

Seared scallop with parsnip purée

Cod, chorizo & pea purée bites

Pear, gorgonzola & walnut

Mini onion bhaji with sour cream & coriander

COLD

Thai spiced confit duck cups

Bacon, onion & cranberry marmalade on brie bruschetta

Smoked salmon & dill pickled cucumber rolls

Mackerel mousse, with sorrel in a tomato cone

Blue cheese, fig & balsamic glaze

Polenta bite with goats cheese & red onion jam

DESSERT

Burnt lemon meringue spoons

Braeburn apple crumble cups

Espresso brownie bites with Kahlua buttercream

Mini pavlova with Chantilly & blackberry

Minimum 25 persons



BOWL FOOD

SAVOURY

Thai chicken & coconut curry with baby coriander

Spanish seafood paella with lemons

Braised Blythburgh pigs cheek with wholegrain mustard mash & braising liquor

Red Poll fillet of beef with Béarnaise sauce, Parmentier potatoes & crispy shallots

breaded cod cheeks with tartare & lemon balm

Hoisin glazed salmon with grilled kale, roasted broccoli, zucchini noodles, toasted seeds,
chilli flakes & cider Dijon dressing

Pumpkin risotto with Grana Padano parmesan crisp & pea shoots (Vegetarian)

Tempura cauliflower florets with honey sriracha sauce (Vegan)

Autumn roasted quinoa salad with charred sprout, roasted butternut, dried cranberry &
toasted pumpkin seed (Vegan)

SWEET

Sticky toffee pudding with salted caramel sauce & lemon mascarpone

Tonka bean panna cotta with spiced plum & winter granola

Chocolate & blackberry fondant with blackberry yoghurt ice cream crumble

Minimum order of 60 bowls

