



— 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 sauce

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 caramelised 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 fraîche and caviar

Smoked mackerel pâté, 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 vegetable tartlet with thyme oil (v)

