— 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
conference@caths.cam.ac.uk | 01223 336433 | www.caths.cam.ac.uk/conferences
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)