



— Spring-Summer 2019 —

# 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*

Croquette with serrano ham & manchego cheese

Greek meatball with feta & mint tzatziki dip

Seared scallop with spring pea purée

Cajun prawn & guacamole spoons

Mushroom & caramelised onion polenta bites (v)

Hasselback Jerseys with gorgonzola & honey (v)

### *COLD*

Parma ham with rocket & pear

Bacon & pistachio goats cheese balls

Beetroot cured salmon with lemon crème fraîche

Crab, lime & chilli toasts

Halloumi with grilled aubergine (v)

Houmous & caramelised onion crostini (v)

### *DESSERT*

Mini meringue with raspberry

Champagne jelly with strawberry

Mini lemon tarts with blueberry

Watermelon & cucumber bites

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

Panko 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 (v)

Tempura cauliflower florets with honey sriracha sauce (vegan)

Spring 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 & granola

Chocolate & blackberry fondant with blackberry yoghurt ice cream crumble

Minimum order of 60 bowls

