Canapé Menu

Spring /Summer 2025



Canapé Menu

£11.50 per person

Our food is prepared using the finest & freshest local produce. Where possible we use seasonal herbs, vegetables and fruit from our College gardens.

We cater for all dietary requirements and ask that we are advised at least two weeks before your event. Food is prepared in an environment where nuts are present.

Prices are exclusive of VAT unless otherwise stated.

Our Head Chef has carefully selected the below dishes for this season's canapé menu.

Please select a total of **four options**.

Extra canapes (2 pp) are charged at £2.55 per person. Please select an additional 2 choices for this option.



Vegetarian and Vegan

Grilled Watermelon, Feta and Mint (V)

Mini Caesar Salad, served on a Crisp Baguette

Vegetable Gyoza, Soy and Sesame Dip (VG)

Falafel, Lemon and Mint Yoghurt (VG)

Mini Vegetable Skewers, Spicy Aubergine Dip (VG)

Brioche, Baron Bigod and Red Onion Toasties (V)

Plant-Based Pieces, Sriracha, Spring Onion and Coriander Tartlet (VG)

Bloody Mary Soup Shots (VG)

Parmesan Madeline, Tomato Relish (V)

Shitake Mushroom Bao Bun, Hoisin Sauce (VG)

Mushroom and Truffle Arancini (V)

Mango and Brie Filo Parcels (V)



Fish and Seafood

Mini Fish and Chips, Rocket, Caper Mayonnaise

Smoked Salmon Rillette on Dill Blini

Crab and Potato Cakes, Dill and Lemon Aioli

Roast Tiger Prawn, Mango Coriander Salsa in a Charcoal Basket

Lightly-Spiced Kedgeree, served on a Mini Poppadom

Tempura Tuna, Teriyaki Dressing

Crispy Sweet Chilli Squid Bite



Meat

Italian Beef Sliders

Pork Rillettes, Cider Chutney

Roast Fig, Parma Ham on a Parmesan Sable

Chicken Gyoza, Soy and Sesame Dip

Chicken Liver Parfait, Sourdough, Chilli Jam

Full English in a Tomato Tart

Powters Sausage, Quail's Egg, Crisp Pancetta

Duck Spring Roll, Plum Sauce

Duck Bao Bun, Hoisin Sauce



Sweet

Mini Choux Buns

Vanilla Cheesecake (VG)

Macaron Selection

Dark Chocolate and Raspberry Cup

Lemon Meringue Pie