The Cambridge Meeting Space

Canapé Menu
£12.00 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 £2.65 per person. Please select an additional 2 choices for this option.

Vegetarian and Vegan

Grilled Watermelon, Feta and Mint (V)

Falafel, Lemon and Mint Yoghurt (VG)

Vegetable Caponata, Marinated Aubergine (VG)

Brioche, Baron Bigot and Red Onion Toasties (VG)

Grilled Pepper, Sriracha, Spinach and Coriander Tartlet (VG)

Mango and Brie Filo Parcel (V)

Tomato and Mozzarella Arancini (V)

Comté Gougères, Sweet Spoked Paprika (V)

V – Vegetarian, VG – Vegan

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Fish and Seafood

Mini Fish and Chips, Rocket with Caper Mayonnaise

Hot Smoked Trout Rillette with Dill Blini

Crab and Potato Cakes with Dill and Lemon Mayonnaise

Roast Tiger Prawns, Mango Coriander Salsa in a Charcoal Basket

Lightly-spiced Kedgeree, served on a Mini Poppadom

Tempura Tuna, Teriyaki Dressing

Crispy Sweet Chilli Squid

Meat

Braised Beef Pie topped with Mashed Potatoes

Mini Ceasar Salad, served on Crisp Baguette

Roast Fig, Parma Ham on a Parmesan Sable

Ham Hock, Piccalilli, Sourdough

Confit Chicken, Hoisin Sauce, Spring Onions with Crisp Noodle

Powters Sausage, Quail Egg, Crisp Pancetta in a Tomato Tart

Duck Spring Roll, Plum Sauce

V – Vegetarian, VG – Vegan

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Sweet

Mini Choux Buns

Vanilla Cheesecake (VG)

Macaron Selection

Dark Chocolate and Raspberry Cup

Lemon Meringue Pie

V – Vegetarian, VG – Vegan