

Canapé Menu

Autumn / Winter 2026



Murray Edwards
College
University of Cambridge

Canapé Menu

£14.00 per person

Our food is prepared using the finest & freshest local produce.

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. Many of our canapes can be made gluten free if you would like options, please do let us know.

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

Roast Pumpkin, Sage & Feta Tartlet (VG)
Panko Celeriac, Apple Remoulade (VG) (GF)
Spiced Cauliflower, Maple & Chilli Glaze (VG)
Porcini Mushroom Croquettes (V)
Comté Gougères, Smoked Paprika (V)

Fish and Seafood

Hot Smoked Trout Rillettes, Dill Blini
Crab & Apple (Fennel) Tartlet, Brown Butter Dressing
Tempura Monkfish, Seaweed Salt, Citrus Mayo
Seared Wasabi Tuna (GF)
Sea Bass Ceviche, Chilli, Lime & Coriander (GF)

Meat

Slow-Braised Venison Croquette, Damson Ketchup
Beef Carpaccio, Truffle Oil, Parmesan
Crispy Pork Belly, Apple Purée, Crackling
Chicken, Chestnut & Thyme Sausage Roll, Spiced Cranberry
Duck Rillettes, Fig, Toasted Brioche

V – Vegetarian, VG – Vegan