



ST JOHN'S COLLEGE
UNIVERSITY OF CAMBRIDGE

Email: catering@joh.cam.ac.uk

Tel: +44 (0)1223 338615

Web: www.joh.cam.ac.uk

Canapés

Cold

Meat

Granary toast, smoked duck, plum chutney
Ham hock, pickled beetroot, quail egg, fig jam crostini
Spicy naan with chicken mousse, coriander, lime, mango

Fish

Dressed crab, walnut bread, fennel, dill, apple
Hot smoked salmon, seaweed cone, cream cheese
Miso glazed black cod, togarashi, beetroot blinis, balsamic dressing

Vegetarian

Chickpea wafer, sundried tomato, black garlic (*Ve, GF*)
Wild mushroom, truffle choux buns
Fennel & caraway cracker, spiced butternut squash, crispy artichoke
Beetroot meringue, goat's cheese (*GF*)

Warm

Meat

Pulled lamb, flat bread, minted aubergine, olive tapenade (*GF*)
Curried chicken bon-bon (*GF*)
Prosciutto halloumi *sticks* (*GF*)

Fish

Plaice Goujons with sauce Gribiche
Smoked mackerel tart, dill mayonnaise
Thai fish cakes, sweet chili dressing (*GF*)

Vegetarian

Aged cheddar cheese straws
Chickpea falafel, smoked aioli (*Ve, GF*)
Harissa broad bean poppadum, pickled radish (*Ve,GF*)

Please contact us with any queries or requests regarding allergens, we can often adapt dishes when needed.

We can cater for most dietary requirements if we are advised at least two weeks before your event.

There may be a surcharge.

Please note food is prepared in an environment where nuts are present.

All meals are prepared using the finest and freshest local produce and include seasonal herbs from the College gardens wherever possible.

V- Vegetarian Ve- Vegan GF-Gluten Free