

Summer Canapés

Cold

Vegetarian

Sun-blushed tomato and anchovy palmier
Vegan sable, beetroot hummus and spiced seeds
Artichoke and lemon pate on crisp toast with roasted pepper

Fish

Ceviche of chalk stream trout, crisp tortilla, guacamole and coriander
Tart fine of hand-picked crab, granny smith apple and salmon caviar
Soya and sesame prawns, crisp lotus root

Meat

Smoked duck breast, toasted brioche, griottines cherry and pickled walnut
Artichoke and lemon pate on crisp toast with roasted pepper
Chicken and chorizo rillettes, creamed corn and coriander

Hot

Vegetarian

Pea and ricotta arancini, pepper coulis
Sweet potato and smoked vegan cheese empanada with red pepper coulis
Bombay potato on coriander naan, red pepper relish

Fish

Grilled mackerel on toasted rye bread with pickled rhubarb
Tuna and watermelon skewers, teriyaki glaze
Seared scallop, confit new potato, iberioc black pudding

Meat

Pig's cheeks croquettes, bourbon bbq glaze
Chorizo and basil sausage rolls
Ballantine of rabbit, truffle lemon and prosciutto

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