



To support our sustainability policy please return all platters, lids and equipment. Charges will apply for equipment not returned.

CATERING AND EVENTS

Canapé and reception choices

Pre-dinner reception - choose any 3 for £6

Evening reception - choose any 5 for £10

Canapés £2.10 each individual item, minimum 5 per variety

- Slow cooked maple cured ham, free range egg mayonnaise and sun-dried tomato
- Smoked duck breast with marmalade chutney
- Chicken satay skewer with toasted sesame seeds and soy dip
- Salt-cured beef with gherkin and onion compote

- Loch Fyne smoked salmon and dill cheese scone
- British brown crab with pink grapefruit mayonnaise
- Smoked mackerel pâté with cranberry, lime and ginger
- Tigers milk king prawn and lumpfish caviar blini

- Capricorn goats' cheese, foraged wild mushroom and chopped tarragon with honeyed pistachio granola **V**
- Sun blush tomato and brie tartlet with basil chutney **V**
- Borlotti bean crush with fajita spiced onion relish **Vg**
- Sesame hummus, sumac and roasted onion blini/tartlet **V/Vg**

- Potato crisps **£1.20**
- Vegetable crisps **£1.20**

V = vegetarian

Vg = vegan



Prices valid at time of publication (January 2020). The University reserves the right to change prices should significant market or budgetary fluctuations occur that are beyond its control.

Prices are quoted exclusive of VAT. Accounts not settled by University project code will be subject to VAT at the standard rate.