

# Menus: Canapés and Nibbles

All of our canapés are homemade.  
We recommend a minimum of 4 canapés pre-dinner or 6 canapés per person for a reception.

Selection of Four £10.35  
Per Additional £3.45

## Vegan

Aubergine Caviar in a Spinach Tartlet Seasonal  
Soup Shots Warm or Chilled  
Vegetarian Sushi Rolls

## Vegetarian

Goats Cheese and Red Onion Cheesecake  
Warm Mini Mushroom Arancini  
Warm Cranberry and Brie Wantons

## Fish and Seafood

Crab on Sour Dough with Pink Grapefruit Mayonnaise  
Mini Crayfish Cocktail  
Smoked Salmon Rilette on Rye Bread  
Warm Tempura Squid served with Rosemary Mayonnaise

## Meat

Warm Pulled Pork Bruschetta  
Chicken Liver Parfait with Red Onion Marmalade  
Mini Croque Monsieur  
Mini Burgers topped with Cheese and Bois Boudran Sauce

## Petits-Fours

Dark Chocolate Almond and Coconut Bite (VG)  
Warm Chocolate Churros (V)  
Macarons Selection (V)  
Dark Chocolate Truffles (V)

## Nibbles

Home-flavoured popcorn £1.75  
Mixed nuts selection £2.59  
Olives, grilled peppers and artichokes £4.55  
Root vegetable crisps and potato crisps £4.35

Prices are per person

We can cater for most dietary requirements if we are advised at least two weeks before your event. There may be a surcharge.  
All meals are prepared using the finest and freshest local produce and include seasonal herbs, vegetables and fruit from the  
College gardens wherever possible.

Prices are exclusive of VAT unless otherwise stated.

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



Murray Edwards  
College  
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