

**Each of the following canapés are £3.60 each.**

We would recommend a minimum of six canapés per person for a pre-dinner or post-conference reception to last an hour's period or eight canapés for receptions lasting over an hour.

(v) = Vegetarian (ve) = Vegan  
(gf) = gluten free (h) = healthy

Please note that all the prices listed are subject to VAT at the current rate and are from 1st April 2017 to 31st March 2018

You will be advised of any variations in availability or price should circumstances dictate

**VEGETARIAN**

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Morel and asparagus quiche

Pickled beetroot, truffle cream cheese (gf)

Goat cheese crème brûlée, fig chutney (gf)

Gougères with Comte cheese and truffle

Parmesan and wild mushrooms arancini, sun-dried tomato mayonnaise

Pissaladiere with anchovies and thyme

**MEAT**

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Chicken satay with peanut sauce (gf)

Croquette of barbecue pulled beef, caper and herb mayonnaise

Duck spring roll, hoisin sauce (gf)

Fillet of beef, morels sauce (gf)

Lamb kofta kebabs with mint yoghurt (gf)

Mini croque-monsieur

Pastilla of lamb with couscous and feta

**FISH**

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Smoked salmon cornet with horseradish Chantilly

Mini fish and chip cone, tartare sauce

Roulade of smoked salmon, pumpernickel bread

Prawn tempura with chilli dips

Pan fried scallop with pea puree (gf)