

## Hot and Cold Canapés 2017

### Hot Canapé Menu

£9.50 per person + VAT

#### Meat

Cocktail Sausage with Herbs and Honey  
(2 per portion)  
Chorizo and Mashed Potato in Filo Basket  
Duck Pancake with Spring Onion  
Baby Croque-Monsieur  
Mini Hot Dog with Onion Relish  
Mini Pizza  
Duck Twist  
Chicken Stir Fry with Mange Tout in Filo Cup  
Baked Potato, Green Mash & Black Pudding,  
with Caramelised Red Apple  
Pork Belly with Apple Sauce and Crackling  
Devils on Horseback  
Mini Moussaka

#### Fish

English Fishcake - Tartar Dip  
Smoked Haddock Fishcake - Hollandaise Dip  
Thai Fishcake - Sweet Chilli Dip  
Tail of King Prawn Tempura - Sweet  
& Sour Sauce  
Chinese Prawn Toast with Dip

#### Vegetarian

Tortilla Cup with Mushroom Stroganoff  
Spanish Tortilla  
Baked Potato with Provencal Salsa  
Mini Vegetarian Quiche  
Tartlet of Eggs Benedict  
Vegetable Frittata Sundried Tomato  
Parsnip and Sweet Potato Rosti with  
Chilli Chutney

#### Cheese

Jacket Potato with Gruyere and Sea Salt  
Filo Parcel of Feta, Basil, Red Onion and  
Black Onion  
Three Cheese Croquet Monsieur  
Mini Cheese Beignet with Sun Dried Tomato

This service carries a minimum number of 30 covers.

Please select 3 canapé choices – you will receive 1 of each choice per person.

We recommend that you cater for vegetarian needs in your menu choices. Please notify us of any additional special dietary requirements at least 10 working days prior to the event.

### Cold Canapé Menu

£7.00 per person + VAT

#### Cold Meat

Blinis with Smoked Bacon Mousseline and  
Bacon Crisp  
Parfait de Canard on Square Rye Bread with  
Confit de Orange  
Smoked Ham on Brown Bread with Gherkin  
Spicy Naan with Smoked Chicken Mousse  
Coriander and Mango Pearl

#### Cold Fish

Salmon Mousse, Emince of Smoked Salmon  
Blinis  
Open Prawn with Tomato Mousseline on  
Pain de Mie  
Blinis with Mascarpone and Avruga Caviar  
Tuna Mousseline with Celery and Peppers on  
White Bread  
Smoked Salmon with Salmon Mousse and  
Lemon Zest on Brown Bread

#### Cold Vegetarian

Sundried Tomato Bread, Olive and Tomato  
Tapenade, Mixed Peppers  
Avocado Mousse with Parmesan Herb of  
Provence Olive on Tomato Bread  
Feuillet of Caviar d'Aubergine and Sweet  
Pepper

#### Cheese

Goats Cheese with Italian Parsley and  
Sundried Tomato Feuillet  
Grape with Cream Cheese and Pistachio Nut  
French Goats Cheese, Tomato Tapenade,  
Yellow Peppers on Toast

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