

Hot and Cold Canapés

Hot Canapé Menu

£9.00 per person + VAT

Meat

Sausage cocktail 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 Provençal 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
Vegetarian 3 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

£6.00 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 & 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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