

Corpus Christi College

Canapé Menu

Meat

- Spiced lamb kofta with cucumber & mint yoghurt (hot)
- Thai chicken & sesame ball (hot)
- Duck liver parfait with white chocolate
- Ham, egg and chips with gherkin ketchup
- Sweetbread taco with burnt pineapple purée, chilli & coriander
- Rare roast beef on mini Yorkshire pudding, thyme & English mustard
- Whole quail scotch egg with nduja emulsion & shisho

Fish

- Gin cured salmon on crispy rye bread, watercress & horseradish
- Squid Ink shortbread with smoked cod roe taramasalata & salty fingers
- Caviar on toast with anchovy & garlic cress
- Crab arancini with avocado & wasabi purée
- Crispy mussels with torched salami with bloody Mary gel
- Compressed watermelon with cashew satay king prawn
- Smoked eel with lemon & champagne jelly & salmon roe

Vegetarian

- Beetroot meringue with beetroot ketchup and goats curd
- Savoury cheesecake with pineapple on sticks
- Parmesan biscuit with oven dried tomato & pesto
- Black bomber tart with red onion jam
- Huevos rancheros- breaded quail egg, spiced tomato & pepper sauce & avocado purée
- Cucumber gazpacho shot with feta cheese, black olive & basil
- Flax seed cracker with burnt aubergine purée, salted lemon & coriander

£10.50 per person, based on 4 canapés each.