

CANAPÉ MENU

AUTUMN/WINTER



£6.00 Two per person
(Prices inclusive of VAT)

£9.00 Four per person

£12.00 Six per person

Meat

Mini roast beef and horseradish Yorkshire pudding
Venison sausages in Plymouth sloe gin glaze
Duck liver and candied orange terrine with onion marmalade

Fish

Smoked salmon pâté on herb crispbread, lemon and fennel (GF)
Caribbean jerk tiger prawns (GF)

Vegetarian

Beetroot falafel with cauliflower purée (VE/GF)
Pomegranate, cranberry and Cornish county brie bruschetta (GF)
Sharpham Ticklemore and winter chutney tarts
Skewered mozzarella bocconcini with artichoke in a green herb dressing (GF)
Butternut squash and cumin pâté topped croûte with micro herbs (VE/GF)
Leek, wild mushroom and spinach tartlet with truffle oil (VE)

Sweet

Chocolate cookies with cappuccino frosting
White chocolate shortcake with a blackberry and apple gel
Banoffee tartlets
Macarons (GF)

To discuss or book your drinks reception please email the Event Exeter team at eventexeter@exeter.ac.uk
or call 0300 555 0214

Dietary Key:
VE – Vegan
GF – Gluten free

“The meal was utterly fantastic
and the service slick, efficient
and incredibly professional”

EVENT ORGANISER