

CANAPÉ MENU SPRING/SUMMER



£6.00 Two per person
(Prices inclusive of VAT)

£9.00 Four per person

£12.00 Six per person

Meat

Ham hock crostini with piccalilli and pea shoots (GF)

Patatas bravas tartlet with chorizo, parsley and aioli

Moroccan chicken tartlet with fresh pomegranate

Cocktail sausages – pork and cider, pork and marmalade, regency sausage, lamb and mint (GF)

Fish

Asian style king prawn with chilli, spring onion and toasted sesame seeds (GF)

Smoked haddock arancini with a pea dressing and lime crème fraîche

Vegan

Rosemary croute with broad bean puree and honey seeds (GF)

Chargrilled zucchini in a lemon and mint dressing with baba ganoush and balsamic glaze

Pea and mint falafel with wild garden houmous (GF)

Beetroot falafel with red pepper houmous (GF)

Vegetarian

Goat's cheese and beetroot tartlet

Skewer of bocconcini mozzarella, basil and cherry tomato (GF)

Mexican salsa, refried beans in a fresh herb basket

Sweet

Mini macaron

Mini chocolate eclair

Mini chocolate brownie, orange cream and dried raspberry

Glazed mini lemon tart with strawberry gel

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