Drinks Receptions
available until 31st July 2022

DRINKS RECEPTION PACKAGES

<table>
<thead>
<tr>
<th>Package</th>
<th>Price per person + VAT</th>
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<tbody>
<tr>
<td>Sparkling Wine Reception</td>
<td>£15.00</td>
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<tr>
<td>College White &amp; Red Wine Reception</td>
<td>£13.00</td>
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Packages include an unlimited allocation of Wine, Elderflower Pressé, Orange Juice and Still and Sparkling Water

NIBBLES

<table>
<thead>
<tr>
<th>Nibbles</th>
<th>Price per person + VAT</th>
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<tbody>
<tr>
<td>Crisps and Pretzels</td>
<td>£1.80</td>
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CANAPÉS

£3.25 + VAT per canapé
£12.00 + VAT  4 canapés per person
£24.00 + VAT  8 canapés per person

We recommend 3-4 canapés per person for a pre-dinner reception
8-12 per person for a drinks party

SAVOURY CANAPÉS

Ham Hock with Port Jelly and Fried Parsley
Roast Beef with Horseradish on Yorkshire Pudding
Moroccan Marinated Chicken with Dried Apricot and Mango Chutney on Naan
Glazed Cut Duck Parfait on Pain de Mie with Fresh Fig
Parma Ham Rose with Mixed Peppers and Fresh Roquette on Feuilleté
Cray Fish Tail, Crab Mousseline in Tortilla Cup with Auvuga Caviar and Chervil
Quail Egg Niçoise with Olive Tapenade and Anchovy
Parcel of Smoked Salmon filled with Smoked Trout Mousse and Chives
Chargrilled Tuna with Spicy Tomato Salsa on Sweet Potato
Crostini of Fresh Pesto with Chargrilled Mozzarella and Grilled Peppers (v)
Poppy Seed Goat Cheese with Yellow Salsa and Chives on Triangle Toast (v)
Walnut Bread with Mature Stilton and Figs (v)
Woodland Mushroom Quenelle on Shortbread (v)

Sweet canapés can be made to order by our Chefs on request

Please note that we ask for a minimum order of 400 canapés per reception.