

## Canape menus 2016/17

### Canape menu - £1.50\* per canapé

We suggest a minimum of three savoury and two sweet canapes per person

#### **Savoury canapes**

Prawn cocktail  
Smoked salmon with cracked black pepper cream cheese  
Mackerel and horseradish pate on crostini  
Mediterranean vegetable salsa  
Mature cheddar & spring onion tart  
Chicken caesar salad  
Marinated cherry tomato & mozzarella  
Goats cheese & golden beetroot  
Parma ham, cream cheese & sundried tomato

#### **Sweet canapes**

Lemon tart  
Rich chocolate tart  
Fruit tart  
French macaroons x 2

\*prices exclusive of VAT

#### Sustainable sourcing (updated 9/3/2016)

*Sustainability is vital and we ask our Hospitality Department to source food and beverage products with integrity and we are proud to include the following in our conference menus:*

- Free range Eggs
- Fair Trade Products – Tea, Coffee & Sugar
- Sustainable Palm Oil – eliminate or certificated
- Sustainable Soya - all farmed in Canada/N America so not subject to deforestation
- Sustainable Fish – no endangered or at risk species, all catch methods sustainable and avoiding by-catch of non-target species
- Animal Welfare – all animals for meat sourced from satisfactory welfare management systems