



## Lady Margaret Hall

### **Example Drinks Reception Options**

#### **Reception Menu – £11.30**

Peanut butter filled pretzels  
Salt & pepper pistachios  
Cashew clusters with almonds and pumpkin seeds  
Selection of flavoured Kettle crisps  
Bowls of Greek olives in herbs  
*And including a third of a bottle of 'House Wine'*

#### **Canapés Menu 1 – £16.40**

Assorted nuts  
Selection of flavoured Kettle crisps  
Avocado and sun-blushed tomato on focaccia  
British goats' cheese, apple and caramelized walnut in crisp pastry  
Smoked chicken, butternut squash and spring onion mini quiche  
Flaked roasted salmon, aioli & herbs on bread crust  
*And including a third of a bottle of 'House Wine'*

#### **Canapés Menu 2 – £21.30**

Deluxe LMH nut mix  
Vegetable crudités pots with hummus  
Charred aubergine, rocket and quinoa rolls  
Spicy chorizo, tomato and courgette with aged balsamic on bruschetta  
Chicken Caesar salad tartlet  
Hot smoked mackerel tartar with chives on crispy French bread  
*And including a third of a bottle of Prosecco, Casa Sant'Orsola, Veneto, Italy*

#### **Canapés Menu 3 – £22.80**

Deluxe LMH nut mix  
Assorted Greek and Italian olives  
Chick pea purée, couscous, date and rocket wrap  
Waldorf salad tartlet with crispy Parma Ham  
Duck liver pâté and spicy Whisky orange marmalade on crusty bread  
Salmon confit on cucumber disc, mild wasabi mayonnaise and micro herbs  
Artichoke and Gorgonzola focaccia  
*And including a third of a bottle of Prosecco, Casa Sant'Orsola, Veneto, Italy*

Still and Sparkling Water, Elderflower Pressé, Apple and Orange Juice are included in all options

**Please note prices are applicable per person and include VAT at 20%**  
**Room Hire Charges are also applied unless the drinks reception is booked in conjunction with Fine Dining**  
*Prices Valid 1<sup>st</sup> September 2021 to 31<sup>st</sup> August 2022. Please contact us for a quote with VAT at 12%.*