



LMH
Lady Margaret Hall
University of Oxford

Canapés Menu

Please select at least six (06) items from the list below.

Vegetarian/Plant-based options

Crudités & crisp bread platter with white bean, lemon & black pepper dip (pb)

Boats with chilli ginger tofu, shredded vegetables, spring onions & sweet chilli dressing (pb)

Beetroot houmous, balsamic roasted vegetables & rocket rolls (pb)

Charred aubergine, quinoa, smoked houmous & rocket rolls (pb)

Shot of tomato, basil & gin gazpacho with oak smoked rapeseed oil (pb) – April to Sept

Oxford blue cheese, leeks & sundried tomato mini quiche (v)

Roast pepper, honeyed Rosary goats cheese mousse & rocket roll (v)

Shots of Scottish cheddar potato soup with Skye whisky (v) – Oct to March)

Meat options

Smoked chicken Caesar salad Vol-au-vents

Coronation chicken and spinach rolls

Apple & walnut Waldorf salad cups with shredded smoked duck

Pancetta, leeks, sundried tomato & aged Somerset cheddar mini quiche

Pastrami, Parmesan shavings & rocket rolls

Fish options

Flaked hot smoked salmon, wasabi & spring onion crostini

Cold smoked Hampshire trout, lemon, black pepper & shaved fennel crostini

Smoked salmon, chive crème fraîche blini

Smoked mackerel, apple and beetroot crostini

Mini prawn cocktail