



SOAS

University of London

CANAPES LIST 2026 - 2027

hospitality@soas.ac.uk

MEAT SELECTION

PORK

Cumberland Sausage Truffle & Spring Onion Mash

Open Ham, Mustard & Gherkin Brown Sandwich

DUCK

Duck & Rhubarb Parfait

Parfait De Canard, Confit D'orange Baguette

Duck Parfait, Rhubarb & Ginger Pain De Mie

DIETARY CANAPES

Chorizo, Mozzarella, Basil & Olive Skewer (Gluten Friendly)

CHICKEN

Smoked Chicken Mousse Mango Chutney, Herb Naan

Chicken & Apricot Mousse On Spiced Chicken Base

Cointreau Chicken, Orange Confit Crostini

Smoked Chicken & Spring Onion Mousse, Toasted Almond, Bagel

Tandoori Chicken & Mango Chutney On Herb Naan

Thai Seared Chicken, Red Peppers Pick

Smoked Chicken Mousse Black Grape Bagel

BEEF

Pastrami, Mustard, Gherkin Ciabatta



(min order 100 pieces, £3.65 each)

FISH SELECTION

SALMON

Smoked Salmon Tartar With Mascarpone On Blinis

Smoked Salmon Tartar On Bagel Base With Lemon Zest

Smoked Salmon Mousse On Sun-dried Tomato Madeleine, Samphire

Smoked Salmon On Triangular Dark Rye Bread With Garlic And Chive Cream Cheese

Cut Smoked Salmon Roulade, Wasabi, Pink Pepper Corn, Long Chives Caprice Ficelle

Honeyed Fresh Salmon With Avocado And Lemon On French Bread

Rosette Of Smoked Salmon Lemon Zest On Blinis

Beetroot Salmon, Dill Shortbread



PRAWN

Open Prawn With Tomato Mousseline On White Bread

King Prawn With Mayonnaise In Tartlet

Prawn Tower With Thai Curry On Brown Bread

OTHER

Blinis With Mascarpone And Avruga Caviar

Blinis With Keta And Avruga Caviar

Tuna Mousseline With Celery & Peppers On White Bread



DIETARY CANAPES

Df - Open Prawn With Tomato Tapenade On White Bread

Gf - Gluten Free Bread Avocado Mousse Mexican Prawns Yellow Salsa Chives

(min order 100 pieces, £3.65 each)

VEGETARIAN SELECTION



Tomato Tapenade, Red And Yellow Peppers Tomato Bread

Half Quail Egg, Spicy Mayo, Leek On Ficelle

Roasted Cherry Tomato, Olive And Tomato Tapenade, Shallot Salsa On Tomato Bread

Caviar D' Aubergine, Sweet Pepper On Yorkshire Pudding

Asparagus, Sundried Tomato Sesame Seeds On Blinis

Herb, Garlic Cream Cheese, Fresh Tomato, Square Rye Bread, Yellow Pepper Salsa

Avocado Mousse, Hard Cheese, Black Olive On Mediterranean Bread

North African Minted Couscous On Carrot

Crunchy Vegetables Wrapped In Spinach Tortilla

Mixed Roasted Peppers With Red Pepper Pesto On Ficelle

Carrot Cup With Grated Celeriac Salad And Red Pepper

Diced Avocado Salsa Salad Caprice Ficelle

CHEESE SELECTION

Grape With Cream Cheese And Pistachio Nut

Stilton Mousse With Pecan Nut, Fig Puree On Blinis

Cut Mild Goat Cheese, Fig Chutney, Grape, On Feuillate

Bagel Basil Pesto Mousse With Brie And Fried Parsley Leaf

Mozzarella Base & Stick With Tomato Tapenade, Shallot Salsa, Thin Slice Of Black Olive

Cheddar Ploughman, Curly Endive, Pecan, Pickle, Granary Bread

Goats Cheese With Italian Parsley And Sundried Tomato On Feuillate

French Bread Of Mozzarella Sun Blushed Tomato And Pesto

Smoked Applewood Cheese Fan With Red Fruit Jam On Blinis

Goat Cheese With Chives & Red Peppers On Shortbread

Shortbread, Mozzarella, Sun Blushed Tomato & Pesto

Caprice Ficelle Tricolour (Mozzarella, Yellow Pepper & Cherry Tomato)



VEGAN SELECTION



North African Minted Couscous On Carrot

Caviar D' Aubergine On Rosti Potato

Roasted Cherry Tomato, Olive And Tomato Tapenade, Shallot Salsa On Tomato Bread

North African Minted Couscous On Carrot

Pea, Mint & Broad Bean Risotto Cake

Roasted Carrot Hummus, Pomegranate, Flat Bread (Plant Based/Vegan)

Feta & Mixed Olive On Toasted Rye (Plant Based/Vegan)

Confit Carrot, Tamari, Crisp (Plant Based/Vegan)

Grilled Courgette & White Bean Tapenade, Focaccia (Plant Based/Vegan)

Green Olive & Pepper Tapenade On Ficelle (Plant Based/Vegan)

Grilled Zucchini & Basil Bruscheta (Plant Based/Vegan)

Artichoke & Green Olive Tapenade, Focaccia (Plant Based/Vegan)

Diced Avocado Salsa Salad Caprice Ficelle

Vg/Gf Caviar D'zucchini, Grilled Sweet Potato

DESSERT MENU

CHOCOLATE CUPS, TRUFFLES & DIPPED STRAWBERRIES

Assorted Plain Chocolate Truffles (Dark, White & Milk)

Dark Chocolate Cappuccino Cups

Chocolate Dipped Strawberries

TARTS & PIES

Blackcurrant & Pistachio Tart (Nuts)

Lemon Meringue Tartlet

Rhubarb & Pistachio Brulee Tart (Nuts)

Tart E Citron



SHOTS

Mango Cheese Cake Shot

Raspberry Cheese Cake Shot

Tiramisu Shot

White And Dark Chocolate Mousse Shot

Berry Trifle Shot

VG/GF DESSERTS

Strawberry & Cream Cheesecake Vg/Gf

Exotic Mango Cheesecake Vg/Gf



(min order 100 pieces, £3.65 each)

WINE & BEER LIST



CIDER £4 Each

Rekorderlig Cider 500ml
Bulmers 500ml

BEER £4 Each

IPA	Camden Pale Ale
Moretti	Peroni
Corona	Guinness (Can)

WHITE WINE

Pinot Grigio – Bello Tramonto	£18.50
Ripe green fruit peachy, steely, mineral tones. Dry, crisp and refreshing finish	
Sauvignon Blanc – Le Jardine	£22.00
Elegant arrangement of gooseberry, lemon and blackcurrant flower	

ROSE WINE

Pinot Grigio Blush – Bello Tramonto	£19.50
this Sicilian Pinot Grigio blush exhales cranberry, citrus and red berries	

RED WINE

Primitivo – Maestro Puglia	£19.00
Strawberry and redcurrant Flavors, as well as hints of walnut and dark chocolate	
Chianti Classico – Saint’Lario	£23.00
Spicy, warm with hints of coffee & dark fruit. Full-bodied firm and soft tannins	

SPARKLING WINE

Prosecco – I Castelli Spumante	£20.50
Dry, medium acidic, rich pear notes, green apple, light apricot notes, slightly flowery	
Champagne - Charles Jubert	£55.00
Full bodied, complex and creamy with notes of citrus and white flowers	
Champagne – Castelnau Vintage 2003	£80.00
Pear, brioche and spicy aromas, notes of fresh walnut	

DRINKS PACKAGES



DRINKS PACKAGES*

The Classic – Wine, Beer & Soft Drinks	£28.50
The Premium – Prosecco, Premium Wines, Beer & Soft Drinks	£32.50
The Executive – Champagne, Premium Spirits, Wines, Beer & Soft Drinks	£45.50

Please enquire for a Bespoke Cocktail menu!

** Minimum 30 people, Prices per person for a 2 hours service*

TERMS OF SERVICE

This menu has been created to provide a premium; elegant and sophisticated service.

We will tailor the menus and event service just for you, which will help create the experience for you and your guests. Please feel free to contact us with any enquiry.

Serviced deliveries:

For every 50 guests we will quote you for one hospitality team member.

Additional charges will apply on an hourly basis for the total hours required.

All prices are quoted per person and are served from 8AM to 5PM Monday to Friday. At other times the following charges will apply:

TIMING	WEEKDAYS	WEEKENDS
8am to 5pm	additional 18% to the total cost of catering	Minimum Labour charge £200*
After 5pm	Minimum labour charge £150*	Minimum Labour charge £200*

* depending on number of attendees, style of service & duration of event - please enquire for a quote.

SHORT NOTICE REQUESTS: Less than 5 working days additional 20% on top of service fee.

Furniture and space:

Please ensure that you have booked furniture for your event on [Planon](#).

We regret, but we are unable to provide catering within lecture theatres.

Dietary requirements:

Please inform us at the time of booking of any special dietary requirements that your guests may have, particularly allergies and intolerances.

Notice periods:

- Minimum of 10 working days for all catering enquiries
- 5 working days final numbers & dietary requirements confirmation

Cancellation charges:

- 100% charge with less than 5 working days notice
- 0% charge with more than 5 working days notice

Additional Information:

- Corkage will be charges at:
 - £7.00 per standard bottle of
 - Beers & ciders & soft drinks is £2.50 per bottle
 - £12.00 for any spirits or fortified wines (sake)
- There is a minimum order charge on all hospitality functions and meeting requests of £20.00 for SOAS internal & £50 for external booking
- Please enquire for any allergy request. We can not guarantee 100% traces free of any allergen!
- Images on this menu are for illustration purposes only
- External clients, please note that the prices in this menu are subject to VAT.