

FINGER FOODS

TRADITIONAL FINGER SANDWICHES

Roast beef, baby spinach, and horseradish cream
Grilled chicken, parmesan mayo, little gem
Honey Roast ham and mustard
Atlantic prawn with cocktail sauce
Hot smoked Salmon, beetroot, horseradish creme fraiche
Grilled Vegetables and red pepper homous
Egg and Mustard Cress
Cucumber, feta and cream cheese

STEAMED BAO BUNS

Crispy sticky pork, peanuts and chilli
Shitaki mushrooms, miso glaze, spring onion
Randang Beef and coriander
Crispy fried shrimp, crispy onions, tom katsu sauce

PREMIUM ITEMS (Surcharge applies)

Venison carpaccio, crispy rosemary facelle, redcurrant jelly
Scotch quails egg, black pudding, pork, spiced crumb, piccalilli
Mulled wine cured salmon, green tea toast, cream cheese
Tuna sashimi on a crisp tortilla pizza, with avocado, lime and cress

FISH

Potted shrimp, sourdough crouton, curried mayonnaise

MEAT

Coronation chicken, turmeric croute, chilli jam, toasted almonds, micro coriander
Hoi sin duck samosa, cucumber pickle
Confit goose sausage rolls with cumberland sauce
Ham hock terrine on crisp facelle, caramelised red onion

VEGETARIAN

Wild mushroom facelle and tawny berry compote
Goats cheese & caramelised red onion cheese cake
Spinach roulade, roasted red peppers, cream cheese
Parmesan and paprika shortbread, spiced butternut maple mousse, candied chilli

DESSERT

Meringue, spiced cherry and berry compote, channel island cream
Baileys panacotta, pistachio & date biscotti
Pear and almond tart
Rocky road chocolate brownie with raspberry crunch

ARTISAN GRAZE BUFFET

A delicious choice of stylishly presented artisan foods to be laid out at a strategic point at your event for your guests to enjoy throughout.

In addition to the following items please also choose 6 items from the selection of finger food to complete your menu.

VEGETABLE PLATTER

Roasted peppers, courgettes, slow roasted cherry tomatoes, baby artichokes, chargrilled asparagus and mini buffalo mozzarella balls

DELI MEAT BOARD

Chorizo, Parma ham and salamis

CHEESE PLATES AND BISCUITS

Ragstone goat's cheese, Cornish Yarg and Somerset Brie served with a selection of fruit including figs, celery, grapes with chutney and oat biscuits

Selection of Artisan breads served with olive oil and balsamic dips