

## 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 hummus.  
Egg and Mustard Cress.  
Cucumber, feta and cream cheese.

### COLOURED WRAPS

Green spinach wraps with rare beef, spinach and horseradish.  
Red beetroot wraps with Salmon and cream cheese.  
Yellow chicken coronation wraps with baby gem.

### PREMIUM ITEMS (Surcharge applies)

Seared rolled lamb, English garden vegetables, mint & yoghurt.  
Seared sesame tuna, baby cucumber cup, pickled ginger.

### MEAT

Smoked chicken Caesar salad, parmesan crisps, anchovy dressing. Coconut and lemongrass chicken salad, cucumber box.  
Carpaccio of beef, rocket pesto, truffle ficelle.  
Toasted ficelle, parma ham, burrata and diced peach.  
Peking duck, black sesame cornets, cucumber spaghetti.

### FISH

Chilli lime crayfish brioche sub, coriander, mango compote.  
Shrimp cocktail cornet with shredded iceberg.  
Beetroot cured salmon, sour cream, Matcha tea melba toast.

### VEGETARIAN

Spinach roulade, cream cheese pesto and sundried tomato.  
Beetroot taco boat, beetroot carpaccio, truffle goats cheese, black sesame.  
Pesto marinated char grilled med veg skewers.  
Crisp foccaccia, cherry tomato, creamed goats cheese, pesto oil  
Parmesan shortbread, cream cheese, dehydrated cherry tomatoes, red onion marmalade.

### 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.*

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### 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