

# FINGER BUFFET MENU



Option 1 - 9 items (7 savoury & 2 sweet) - £32 per person

Option 2 - 11 items (9 savoury & 2 sweet) - £37 per person

## SAVOURY ITEMS

In additional to a Selection of Freshly Cut Sandwiches & Wraps (vegetarian options included)

(Contain G - May also contain D, EG, M, SF, SL), please select 7 or 9 savoury items:

Selection of Savoury Quiches (D, EG, G, V)

Chinese Beef & Vegetable Spring Rolls, Hoisin Dipping Sauce (C, EG, G, S, SL)

Tandoori Chicken Skewers (SL)

Lamb Koftas, Tzatziki Dip (D, G)

Spring Onion & Halloumi Bruchetta (G, V)

Vegetable Samosas, Mango Chutney (G, SL, V)

Mini Fish & Chips (F, G)

Coconut Prawns, Sweet Chilli Dipping Sauce (SF)

Pork Pies & Homemade Piccalilli (G, M, SL)

Moroccan Falafel, Flat Bread (G, V)

Cauliflower Wings, Spicy Chilli Dip (G, VG)

Smoked Haddock Fishcakes, Lemon Mayonnaise (EG, F, G)

Vegetable Spring Rolls, Sweet Chilli Dressing (G, VG)

Wild Mushroom Tartlets (D, EG, G, V)

## MINI SWEETS

Please select 2 mini sweets:

Eton Mess (D, EG, V)

Lemon Possett (D, G, V)

Chocolate Duo (D, EG, G, V)

Salted Caramel Profiteroles (D, EG, G, V)

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Please advise your coordinator of any specific allergies  
or dietary requirements in advance.

Every effort is made to ensure our dishes are allergen free, but there is  
a possibility of cross contamination in a busy kitchen environment.

(C) CELERY | (D) DAIRY | (EG) EGGS | (F) FISH | (G) GLUTEN | (L) LUPIN  
(MO) MOLLUSCS | (M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH  
(SE) SESAME SEEDS | (S) SOYA | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

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# HOT FORK BUFFET MENU



2-Course Menu - £36 per person, based on a minimum of 20 guests

## MAIN COURSES

Please select up to 3 main course dishes, including any vegetarian selections:

Ham Hock, Leek & Grain Mustard Pie (D, EG, G, M, SL)

Slow Cooked Beef Ragu, Penne Rigate (D, EG, G, SL)

Mediterranean Bean Chilli (VG)

Lamb Tagine, Lemon & Parsley Cous Cous (G, SL)

Chicken Paella, Prawns, Chorizo, Saffron (G, SF, SL)

Sauté Chicken, Button Mushrooms, Tarragon Sauce (D, SL)

Root Vegetables, Lentil Pie, Topped with Puff Pastry (G, VG)

Mediterranean Vegetable Wellington (G, SL, VG)

Bowood Fish Pie (D, EG, F, G, SL)

Chicken Jalfrezi, Pilau Rice, Naan Bread (D, G, N, SL)

Lamb Moussaka (D, G) or Vegetable Moussaka (D, G, V)

Served with a Selection of Seasonal Vegetables (VG) & New Potatoes (VG)

## DESSERTS

Please select 2 desserts (served 50:50):

Profiteroles & Chocolate Sauce (D, EG, G, V)

Chocolate Tart (D, EG, G, N, V)

Lemon & Raspberry Roulade (D, EG, V)

Salted Caramel Cheesecake (D, EG, G, V)

Eton Mess (D, EG, V)

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(C) CELERY | (D) DAIRY | (EG) EGGS | (F) FISH | (G) GLUTEN | (L) LUPIN  
(MO) MOLLUSCS | (M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH  
(SE) SESAME SEEDS | (S) SOYA | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

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