






































Finger Buffet Menu Options

Savoury – hot

- Lasagne cups*   
- Spanakopita cups   
- Meatloaf and mashed potato cupcakes  
- Spicy buffalo wings, served with blue cheese dip  
- Meatballs with rich tomato sauce on skewers   
- Mini baked potatoes with cheese and chives  
- Mini cheese burger puffs*   
- Pull-apart cheese and bacon loaf, served with ranch dip  
- Cheese and bacon potato rounds  
- Macaroni cheese bites   
- Mini toad in the hole   
- Mango chutney and brie filo parcels  
- Honey-mustard sausage balls 
- Saucy Asian meatballs    



















Savoury – cold

- Freshly made sandwiches or demi-rolls on brown or white bread (each filling counts as one item). Fillings can include:
 - Prawns in Marie-Rose sauce*    
 - Smoked salmon with dill, lemon and black pepper butter*   
 - Roast beef with horseradish*  
 - Coronation chicken*     
 - Home baked ham with mustard   
 - Tuna mayonnaise with cucumber dice     
 - Egg mayonnaise and cress    
 - Mature Cheddar cheese  
- Quiche Lorraine   
- Sticky chicken drumsticks  
- Sausage rolls    

Continued overleaf ...



















Finger Buffet Menu Options

Savoury items continued ...

- Flemish leek quiche   
- Caramelised red onion and goat's cheese tart   
- Broccoli and blue cheese quiche   
- Smoked haddock and spinach tart*    
- Cheesy leek and mushroom pinwheels   
- Baguette cups with crudités and dip  
- Crisps

* 50 pence supplement on cost per person for these items

Sweet

- Seasonal fresh fruit mini pavlova  
- Chocolate brownie   
- Lemon swirl cheesecake blondie   
- Millionaire shortbread   
- Shot of chocolate mousse  
- Shot of lemon posset 
- Shot of raspberry fool  
- Shot of Eton mess  

Serving

Dishes will be pre-prepared at our premises and either served in our serving ware (there will be an additional return delivery fee for collection) or transferred to your own serving dishes on arrival. Some dishes are unable to be transferred to your serving ware – shot glasses of desserts for example – you will be notified if a return collection fee is necessary.

Food Allergy/Intolerance Key:

