

# FINGER BUFFETS

## BUFFET ITEMS (min. order 15 people)

Our finger buffets include one round of traditional sandwiches, plus a choice of finger items and a bowl of seasonal fruit.

<b>3 items per person</b>	<b>£16.95</b>
<b>4 items per person</b>	<b>£19.25</b>
<b>5 items per person</b>	<b>£21.50</b>

Once you have selected how many items you would like, the chefs will select the items using seasonal favourites. However, if you would like to hand pick your menu please advise your co-ordinator.

Below are some examples of our typical menus. (H) denotes hot, (C) cold. A Vegan menu is available, please contact the Conferences office and speak with one of the Event Coordinators to discuss the options.

<b>Meat</b>	<b>Fish</b>	<b>Vegetable</b>	<b>Dessert</b>
West Indian jerk chicken with lime mayonnaise (H)	Salt and pepper squid with lemon mayonnaise (H)	Bocconcini and sunblushed tomato arrancini (H)	Peanut butter and chocolate brownies (C)
Steak and venison pies topped with parsley mash (H)	Smoked haddock fish cake with crème fraîche (H)	Mushroom, tomato and smoked applewood burger, shallot jam (H)	Mini passion fruit tartlets (C)
Slow cooked duck leg bon bons, herb ketchup (H)	Bite sized fish & chips with mushy peas (H)	Leek and Cheshire cheese tarts (H)	Salted caramel profiteroles (C)
Garden herb, ham hock terrine with piccalilli (C)	Chive smoked salmon, sourdough croûte (C)	Confit cherry tomato and goat's cheese crostini (C)	Lemon curd doughnuts (H)
Breaded buttermilk southern fried Hertfordshire chicken (C)	Confit salmon, roasted squash and hollandaise tartlets (C)	Vegetable & wasabi nori rolls (C)	
		Chicory, globe artichoke, walnut and picos blue cheese (C)	

**Kindly note that all prices quoted are per person and are exclusive of VAT**

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## SET FINGER BUFFETS (min. order 15 people) £19.95

**All served with a fresh cut fruit platter.** Choose a themed menu from the selection below or call us to arrange a bespoke offer:

### Best of British

Sandwiches on white, whole meal and granary bread (1 round):

- Free-range egg & cress, smoked Scottish salmon & cream cheese
- Coronation chicken with flaked almonds
- Prawns and watercress mayonnaise
- Thick sliced British gammon and English mustard
- Roast beef and horseradish
- Cheddar, tomato and sweet pickle

Mini chicken and leek pie

Quail, pork and apricot Scotch egg with grain mustard mayonnaise

Asparagus, pea and pine nut tartlets

Home-made lemonade

### Middle Eastern Mezze

A selection of Middle Eastern flatbreads and wraps (1 round)

Griddle lamb skewers, fattoush salad

Grilled chicken, sumac and pomegranate

Smoked aubergine with garlic

Prawn, chorizo, butterbean and roast red onion salad

Tabbouleh salad

Cauliflower falafels with yoghurt and mint

Falafel with red pepper tahini

Iced raspberry and rose water

### Street food menu

Served on a selection of wraps, sourdough, bloomer & rye (1 round)

- BBQ pulled pork & chilli slaw

- Hot smoked salmon, caper & tarragon sour cream

- Feta, plum tomato, pesto & rocket

Buttermilk fried chicken bites with ranch dressing

Jerk spiced chicken, spring onion & Scotch bonnet mayonnaise

Red onion bhaji's chilli & coriander



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