

Hot and Cold Finger Buffet



Build Your Own Buffet

Sandwich Selection

Egg Mayonnaise with Cress
 Brie and Grape (v)
 Cheese and Pickle (v)
 Ham and Mustard
 Sausage with Mustard Mayonnaise
 Beef and Horseradish
 Tuna and Cucumber
 Smoked Salmon and Cream Cheese
 Chicken and Bacon
 Prawn and Dill Mayonnaise

Cold Buffet Items

Pate on Toasted Croute
 Chilled Chicken Tikka Marsala on Mini Poppadum
 Tomato, Mozzarella and Basil Skewer(v)
 Quiche - Cheese and Onion(v)
 Quiche – Lorraine
 Quiche – Stilton, Mushroom and Tarragon(v)
 Roasted Pepper, Feta Cheese and Olive Wrap(v)
 Smoked Salmon Roulade(v)
 Quiche – Smoked Salmon and Asparagus
 Bacon and Egg Vol-au-vents
 Roasted Pepper, Feta Cheese and Olive Wrap(v)

Pate on Toasted Croutes

Crudités - Selection of Vegetables with Cream Cheese and Chive Dip(v)

Crudités – Selection of Vegetables with Hummus Dip and Pita Strips(v)

Greek Salad & Feta Cheese Pita Pocket (v)

Duck Pancakes

Mexican Chicken Wrap

Hot Buffet Items

Mini Jacket Potatoes with Salt and Cracked Black Pepper Cream Cheese and Chive Dip (2 per serving) (v)

King Prawns in Filo Pastry with Garlic and Herb Dip

Mini Toad-in-the-hole

Mini Sausages with Honey and Sesame seeds
 2 per serving

Asparagus wrapped in Parma Ham

Chicken Goujons with Fiery Mayo Dip

Sole Goujons with Tartar Dip

Bruschetta with Tomato, Mozzarella and Basil(v)

Chicken Satay with Peanut Sauce

Chicken Teriyaki Skewers

Salmon Teriyaki Skewers

Tiger Prawn with Spicy Dip

Other Buffet Items

Crisps and Tortillas

Salted Peanuts

Still Bottle Water 500ml

Sparkling Botte Water 500ml

Orange Juice 1ltr Carton

Apple Juice 1ltr Carton

Paper Table Covering

Extra White Napkins

Tea/Coffee Service

Let us know the items you would like and we will price for you (minimum 5 items)

Pre-selected Buffet Menus

Buffet 1

Freshly Prepared Sandwiches on White and Granary Bread garnished with fresh leaves, Egg Mayonnaise and Cress, Cheese and Pickle (v), Sausage and Mustard Mayonnaise, Tuna Mayonnaise and Cucumber

Pate on Toasted Croutes

Tomato, Mozzarella and Basil Skewer(v)

Quiche Lorraine Slice

Mini Jacket Potatoes with Salt and Cracked Black Pepper served with a Cream Cheese and Chive Dip(v)

Buffet 2

Freshly Prepared Sandwiches on White and Granary Bread, garnished with fresh leaves Ham and Mustard, Cheddar and Pickle(v), Egg Mayonnaise with Cress, Tuna and Cucumber

Bacon and Egg Vol-au-Vents

Vegetable Samosas with Yogurt and Mint Dip - 2 per serving

Vegetable Spring Rolls with Thai Chilli Dipping Sauce – 2 per serving(v)

Mini Sausages with Honey and Sesame seeds – 2 per serving(v)

Tomato, Mozzarella and Basil Skewer (v)

Buffet 3

Freshly Prepared Sandwiches on White and Granary Bread, garnished with fresh leaves Egg Mayonnaise with Cress, Brie and Grape(v), Smoked Salmon and Cream Cheese, Chicken and Bacon

Mexican Chicken Wrap

King Prawn in Filo Pastry with Garlic and Herb Dip

Mini Yorkshire Pudding with Roast Beef topped with Horseradish

Mini Jacket Potatoes with Salt and Cracked Black Pepper served with a Cream Cheese and Chive Dip(v) (2 per serving)

Cocktail Sausage Rolls (2 per serving)

Cheese and Onion Quiche

Buffet 4

Freshly Prepared Sandwiches on White and Granary Bread, garnished with fresh leaves Brie and Grape (v) Ham and Mustard, Tuna and Cucumber and Beef and Horseradish

Roasted Pepper, Feta Cheese and Olive Wrap(v)

Smoked Salmon Roulade

Selection of Crudités with Hummus Dip and Pitta Strips(v)

Mini Sausages with Honey and Sesame Seeds – 2 per serving

Chicken Satay with Peanut Sauce

Buffet 5

Freshly Prepared Sandwiches on White and Granary Bread, garnished with fresh leaves Egg Mayonnaise with Cress, Cheese and Pickle(v), Beef and Horseradish, Chicken and Bacon

Bacon and Egg Vol-au-Vent

Stilton, Mushroom and Tarragon Quiche

Duck Pancakes with, Cucumber, Spring Onion and Plum Sauce

Mini Toad in the Hole

Tiger Prawn with Spicy Dip

Asparagus Wrapped in Parma Ham

Greek Salad Pitta Pockets

Buffet 6

Finger Sandwiches (on White, Brown or Granary Bread with luxury fillings (Brie and Grape, Smoked Salmon and Cream Cheese, Chicken and Bacon, Prawn and Dill Mayonnaise

Duck Pancakes with, Cucumber, Spring Onion and Hoi Sin Sauce

Teriyaki Chicken Skewers

Asparagus wrapped in Parma Ham

Mini Yorkshire Pudding with Roast Beef and Horseradish

Selection of Crudités with Hummus and Pitta Strips

King Prawns in Filo Pastry with Garlic and Herb Dip

Buffet Information

Minimum spend £6.00 per person

All Buffets are delivered on disposable platters with

Paper plates and white paper napkins.

24hours notice required for all buffets.

Vegetarian and dietary requirement catered for.

Allergen Sheet with every buffet

Crockery, Glassware and Waitress service available at extra cost.

Delivery charge for buffets less than 6 people

All buffet prices are inclusive of vat

Sample Afternoon Tea Menu

Afternoon Cream Tea

Finger Sandwiches (on White, Brown or Granary Bread with luxury fillings (Brie and Grape, Smoked Salmon and Cream Cheese, Beef and Horseradish, Egg and Cress,)),

Miniature Baked Cheddar and Basil Scone Halves topped with Cream Cheese and Homemade Chutney

Tomato Mozzarella and Basil Skewers

Cocktail Sausage Rolls

Sweet Items

Selection of 3 Different Cakes – 2 portions per person

Scones with Clotted Cream and Strawberry Jam

Fingers of Lemon Drizzle Cake

Chocolate Brownies

Carrot Cake

Fruit Skewers

Unlimited Tea and Coffee available when you book our waitressing service

**The Afternoon tea menu includes all crockery and cutlery required for the above menu
If you wish to add extra items from our Hot and Cold buffet menu we can price for you
Waiting staff, table Linen and glassware available at extra cost**