



## Finger Buffet Menus

Our Finger buffet menus offer a selection of fresh fish, meat and vegetarian bites suitable for any time of day. Best suited to smaller conferences served as a standing lunch offering guests a chance to network during lunchtime for up to a maximum of 150 guests.

### Menu 1

Pastrami and Cheddar Wrap  
Smoked Salmon and Crème Fraîche on Granary Bloomers  
Hummus and Tomato Focaccia  
Steak and Ale Turnovers  
Prawn and Spring Onion Tart  
Falafel and Sour Cream  
Banana and Chocolate Tarts  
Selection of Fresh Fruit

£18.00 per person

### Menu 2

Rocket, Pesto and Mozzarella Ciabatta  
Glazed Ham and Pineapple Chutney Bagel  
Pork Noodle Balls  
Green Pea and Salmon Risotto Cakes  
Spinach and Feta Roll  
Sweetcorn and Chilli Fritter  
Sesame Beef Skewer  
Crunchy Chicken and Peanut Cake  
Frangelico Pudding  
Apple and Raisin Turnover

£21.00 per person

“Whether we are making a sandwich or a banquet we aim to be, in every way, **Simply Better.**”

Prue Leith



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### Menu 3

Curried Paneer Brochettes  
Smoked Aubergine on Sourdough Crostinis  
Crisp chorizo and Pepper Roll  
Morcilla Croquettes  
Hoi Sin Chicken and Cucumber Wrap  
Char-grilled Vegetable and Harissa Sandwich  
Caramelised Red Onion and Feta Tart  
Turkish Lamb Pizza  
Courgette and Haloumi Fritter  
White Chocolate Cheesecake  
Passion Fruit and Pineapple Skewers, Crème Fraîche  
Smoked Wensleydale and Goats' Cheese, Chutney and Biscuits

£27.00 per person

Prices quoted exclude VAT

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