

Finger Buffet Menu

Please choose three sandwich, two finger food and two cake options

SANDWICHES

CHARGRILLED CHICKEN, SPICED MAYONNAISE, GOLDEN SULTANAS, CORIANDER
WENSLEYDALE CHEESE, CARAMELISED RED ONION CHUTNEY
CHARGRILLED CHICKEN, CONFIT GARLIC MAYONNAISE, PEPPERS AND ROCKET
POACHED SALMON, MARIE ROSE SAUCE, CUCUMBER
MOROCCAN HOUMOUS WITH CHILLI ROAST PEPPERS
ROAST BEEF, ROCKET, HORSERADISH
MARMALADE GLAZED GAMMON, APPLE SLAW

FINGER FOODS

HOME MADE PORK SAUSAGE ROLLS, HOME MADE BROWN SAUCE
SAVOURY SCONE WITH SMOKED SALMON, CRÈME FRAICHE
SPINACH AND FETA ROLL
PORK PIES, PICCALILLI.
TOMATO AND MOZZARELLA CROSTINI
CRISPY CHICKEN FILLETS WITH A SELECTION OF DIPS AND SAUCES
ONION BHAJIS, RAITA
SPICED LAMB KOFTAS, MINT YOGHURT, FLATBREADS
VEGETABLE SPRING ROLLS, PLUM SAUCE
COD GOUJONS, LEMON AND DILL MAYONNAISE
FALAFEL, TOMATO CHUTNEY
BREADED HALLOUMI STICKS, CHILLI DIP

CAKES

CHOCOLATE BROWNIE
RASPBERRY FRANGIPAN TART
SOUR CHERRY FLAPJACK
CARROT CAKE

Fork Buffet Menu

Please choose two meat, one fish, one vegetarian, one potato and two side dishes

MEAT

ROAST CHICKEN PIECES, THYME AND ONION STUFFING, PIGS IN BLANKETS

ROASTED SESAME PORK BELLY, CHINESE GREENS, HONEY AND SOY SAUCE

CHICKEN PARMIGIANA

BUTTER CHICKEN, STEAMED RICE

BEEF CHILLI, RICE, NACHOS

BEEF BOURGUIGNON, CREAMY MASH, BRAISED RED CABBAGE

LAMB HOT POT

KERALAN CHICKEN AND COCONUT CURRY, STEAMED RICE

STEAK AND ALE PIE

FISH

COD BAKE, CHEDDAR SAUCE, MASH POTATO, HERB CRUMB

THAI SALMON FISHCAKES WITH LIME MAYONNAISE

ITALIAN HAKE BAKE, PEPPERS, TOMATOES AND TOPPED WITH SLICED POTATOES

BAKED SEA BASS FILLETS, PESTO, CANNELLINI BEANS

FISH STEW, ROUILLE, CROUTONS

VEGETARIAN/VEGAN

LENTIL AND BEAN CHILLI, RICE, NACHOS (VG)

CHINESE VEGETABLE CURRY (VG)

ROASTED MEDITERRANEAN VEGETABLE LASAGNE

COURGETTE TARTIFLETTE

ROASTED AUBERGINE AND TOMATO CURRY (VG)

WILD MUSHROOM, GNOCCHI BAKE TOPPED WITH PARMESAN CHEESE

POTATO SIDES

GARLIC AND ROSEMARY ROAST POTATOES

HAND CUT CHIPS

STEAMED NEW POTATOES

SIDES

MARINATED TOMATO, OLIVE AND RED ONION

CAESAR SALAD

ROAST VEGETABLE COUS-COUS

HONEY GLAZED CARROTS

BAKED CAULIFLOWER CHEESE

DESSERTS

CHEF'S SELECTION OF DESSERTS

FRUIT PLATTER

Bowl Food Menu

WE RECOMMEND COMPILING A MENU FOR YOUR EVENT CONSISTING OF 4 BOWLS PER PERSON.

Create your own choice by selecting 1 from each of the collections below. We will gladly create you a specific bespoke or themed menu – do contact us to discuss this.

MEAT

SHREDDED THAI BEEF, RICE NOODLE SALAD,
PRAWN CRACKERS

JERK CHICKEN, SWEET POTATO, GREENS

PORK BELLY, BLACK PUDDING,
APPLES AND PARSNIPS

KERALAN CHICKEN CURRY, STEAMED RICE

CHILLI CON CARNE, NACHOS, SOUR CREAM

BEEF HASH, MASH

SAUSAGE AND MASH, ONION GRAVY

HONEY GLAZED DUCK, PAK CHOI,
CHILLI SESAME DRESSING

PULLED PORK, GLAZED APPLE, PARSNIP PUREE,
CRACKLING

FISH

SMOKED TROUT, TOMATO, ENDIVE, PUMPKIN SEEDS,
LEMON CRÈME FRAICHE

SMOKED SALMON, PRAWNS, LITTLE GEM,
MARIE ROSE

BATTERED HADDOCK, PEA PUREE, CHIPS

SMOKED MACKEREL AND PRAWN, APPLE AND
FENNEL SALAD, HORSERADISH DRESSING

PRAWN AND SALMON COCKTAIL

HONEY ROASTED SALMON, SWEET POTATO PUREE,
DEEP FRIED LEEKS

THAI FISH CAKES, LEMON MAYO

PEA PUREE, STEAMED PLAICE, POMMES ALLUMETTES

VEGETARIAN

COUS COUS, GOATS CHEESE,
MARINATED TOMATOES, HARISSA

FALAFEL, MINT YOGHURT, LITTLE GEM,
FIRE ROAST PEPPERS

SOUTH INDIAN AUBERGINE AND CHICK PEA CURRY,
PICKLED VEGETABLES

CHARGRILLED CAULIFLOWER, HUMMUS,
PISTACHIOS AND POMEGRANATE

AUBERGINE AND CHICK PEA CURRY,
COCONUT RICE

ONION BHAJIS, LENTIL DHAL

DESSERT BOWL FOOD

CHOCOLATE MOUSSE

PASSION FRUIT CURD, FRESH RASPBERRIES,
GINGER BISCUIT

SALTED CARAMEL PANNA COTTA, GINGER CAKE

ETON MESS

TIRAMISU

CARAMELISED RICE PUDDING, MANGO

BANOFFEE POTS

BLACK FOREST GATEAU