



TRADITIONAL FINGER FOOD BUFFET

FROM
£17.50
PER PERSON
+VAT

BAR & GRILL

We have chosen the very best of classic & modern finger food buffet dishes for you and your guests to graze on. This selection of high-quality homemade dishes allows your guests to have a little bit of everything they like but in true British buffet style. This menu is available for groups with a minimum party size of 50+ guests.

To tailor your menu to your preferences, kindly choose up to 8 items from the below lists, with a maximum of three hot dishes.

ADD AN ADDITIONAL COURSE OPTION ADD 1 +£3.50 pp ADD 2 +£6 pp ADD 3 +£8.50 pp

COLD ITEMS

- Pork & Apple Sausage Rolls**
with wholegrain mustard dip
- Vegan Sausage Rolls**
with lentils, sun-dried tomatoes & herbs
- Assorted British Cheeses**
served with grapes, figs & crackers
- Vegan Cheese Platter**
a variety of nut-based cheeses, fruit compotes & artisanal crackers
- Hummus, Tzatziki & Baba Ghanoush**
served with warm pitta
- Chefs Choice Quiche**
- Coleslaw**
- Waldorf Salad**
- Red Pepper & Tuna Pasta Salad**
- Homemade Hummus**
served with warm pitta
- Smoked Salmon & Cream Cheese Blinis**
- Prawn Cocktail Cups**
served with avocado salsa

HOT ITEMS (Max 3 Items as standard)

- Beef Burger Sliders**
with caramelised onions & mature cheddar
- Vegan Sliders**
with grilled portobello mushrooms & avocado spread
- Teriyaki Chicken Skewers**
with sesame seeds
- Mini Fish Cakes**
with tartar sauce
- Stuffed Potato & Chickpea Falafel Bites**
with tahini dip

DESSERTS

- Mini Fruit Tarts**
with pastry & cream
- Chocolate Dipped Strawberries**
- Mini Sticky Toffee Puddings**
with caramel sauce

DRINKS

Tea & Coffee

To maintain the quality of your dining experience, all our hot dishes are thoughtfully served in heated chafing dishes and ensures that each bite remains as perfect as the last. You have the option for guests to help themselves or, if preferred, we can provide a dedicated server to assist you and your guests throughout the event.