



# FINGER BUFFET MENU

*If you or your guests have any specific dietary or allergen requirements, please inform your Event Coordinator at least 14 days prior to your event taking place. Full dietary and allergen information is available upon request.*

# HEALTHY

## FINGER FOOD

### CHARGRILLED CHICKEN

seasoned with lemon, garlic & ginger

### SPICED FALAFEL (VE)

with chargrilled vegetables & wood fired peppers

### WHOLEMEAL PITTA BREAD

### SUMMER MIXED SALAD

chopped mixed leaves in a balsamic vinaigrette

### BABY BAKED POTATOES

served with rustic tomatoes, green onions & balsamic dressing

### SELECTION OF DIPS

tomato salsa, hummus and sour cream & shives dip

### HAND CUT CRUDITIES (VE)

## MINI DESSERTS

### YOGHURT & FRUIT GRANOLA POT

natural yoghurt, fruit compote with a granola base

### CHOCOLATE MOUSSE (VE)

with orange sponge & toasted coconut



# HALAL

## FINGER FOOD

### GRILLED TANDOORI CHICKEN THIGHS

cooked with fresh coriander & lime

### ONION BHAJIS (VE)

cooked with fresh coriander & lime and served with wood fired peppers & curry mayo

### SWEET CHILLI PRAWN SKEWERS

king prawns marinated in a sweet chilli, coconut, lime & coriander sauce

### ASIAN MIXED SALAD

sliced cucumber, tomatoes, pickled chilli, spring onions & baby gem lettuce

### BOMBAY POTATO WEDGES

cooked with fresh coriander & lime and served with tomatoes

### VEGETABLE SAMOSAS (V)

macaroni & cheese coated in bread crumbs and deep fried with tomato salsa

### KHOBEZ WRAPS

### MINT YOGHURT DRESSING

## MINI DESSERTS

### ROCKY ROAD

chocolate delight with miso marshmallows, cornflake crunch & hobnob biscuits

### COCONUT PANNA COTTA (VE)

with dehydrated orange sponge, passion fruit puree & toasted coconut





# OPTION 3

## SANDWICHES

### CLASSIC PASTRAMI

sliced pastrami, beef tomato, american mustard mayo, gherkin & crisp lettuce on ciabatta bread

### ROASTED VEGETABLE SANDWICH (VE)

roasted mediterranean vegetables, houmous, lettuce & sundried tomatoes on ciabatta bread

## FINGER FOOD

### PIRI PIRI CHICKEN THIGHS

chicken marinated in piri piri sauce

### SWEET CHILLI PRAWN SKEWERS

king prawns marinated in a sweet chilli, coconut, lime & coriander sauce

### PESTO PASTA SALAD

green pesto pasta, blistered tomatoes & wood fired red peppers

### PAPRIKA SALTED POTATO WEDGES

served with a sweet chilli mayo

### AMARILLO SLAW SIDE

finely shredded cabbage, onions & carrot in a peruvian amarillo vinigrette

## MINI DESSERTS

### STRAWBERRY PAVLOVA

with cream cheese mousse, strawberry compote & shortbread crumb

### DARK CHOCOLATE TARTLET

with dulce de leche cream & rice boulders



# OPTION 4

## SANDWICHES

### HONEY MUSTARD HAM SANDWICH

honey mustard roast ham, beef tomato, crisp lettuce & wholegrain mustard mayo on tiger bread

### ROASTED VEGETABLE SANDWICH (VE)

roasted mediterranean vegetables, houmous, lettuce & sundried tomatoes on ciabatta bread

## FINGER FOOD

### SWEET CHILLI CHICKEN SKEWERS

chicken marinated in a sweet chilli & soy sauce

### TANDOORI SALMON SKEWERS

salmon marinated in yoghurt & spices with peppers

### MOROCCAN COUS COUS (V)

with an assortment of spiced vegetables

### SUMMER MIXED SALAD

chopped assorted salad in a balsamic vinaigrette

### PAPRIKA SALTED POTATO WEDGES

served with a sweet chilli mayo

## MINI DESSERTS

### ROCKY ROAD

chocolate delight with miso marshmallows, cornflake crunch & hobnob biscuit

### COCONUT PANNA COTTA (VE)

with dehydrated orange sponge, passion fruit pureé & toasted coconut



# OPTION 5

## SANDWICHES

### SPICED PULLED PORK BAP

spicy kimichi pulled pork, pickled apple slaw & coriander mayo in a brioche bun

### SPICED HALLOUMI SANDWICH (V)

spiced halloumi, pickled apple slaw & coriander mayo in a brioche bun

*Falafel alternative available upon request (VE)*

## FINGER FOOD

### SWEET CHILLI CHICKEN SKEWERS

chicken marinated in a sweet chilli & soy sauce

### MISO SALMON SKEWERS

salmon seasoned with a miso paste with grilled red peppers

### PESTO PASTA SALAD

green pesto pasta, blistered tomatoes & wood fired red peppers

### MIXED LEAF SALAD

chopped mixed leaves in a balsamic vinaigrette

### SWEET POTATO FRIES

served with a sweet chilli mayo

## MINI DESSERTS

### STRAWBERRY PAVLOVA

with cream cheese mousse, strawberry compote & shortbread crumb

### DARK CHOCOLATE TARTLET

with dulce de leche cream & rice boulders





# VEGAN

## FINGER FOOD

**CHARGRILLED VEGETABLES** (VE)

**SPICED FALAFEL** (VE)

**SWEET POTATO FRIES** (VE)

**MOROCCAN COUS COUS** (VE)  
with an assortment of spiced vegetables

**SUMMER MIXED SALAD** (VE)  
chopped assorted salad in a balsamic vinaigrette

**BREAD, OLIVES & DIPPING OIL** (VE)  
wholemeal pitta, ciabatta bread, olives, olive oil,  
balsamic vinegar & vegan butter

**SELECTION OF DIPS** (VE)  
tomato salsa, hummus & sweet chilli dip

**HAND CUT CRUDITIES** (VE)

## MINI DESSERTS

**HOMEMADE COCONUT CAKE** (VE)  
with lime frosting and served with freshly brewed  
tea & coffee



# EXTRAS

## BREAKFAST

### BREAKFAST ROLLS

choose from smoked back bacon, pork sausage, carved bacon loin, fried egg or vegan alternatives

*Choose your bread with options of a soft roll, gluten-free roll, bagel or english muffin.*

### WARM PASTRIES

our selection of warm breakfast pastries includes danish pastries, croissants or pain au chocolat

### PORRIDGE

with vegan options also available

## REFRESHMENTS

### FRUIT SMOOTHIES

add a treat for your delegates and choose from our selection of fresh fruit smoothies

### ENERGY SHOT

refresh and revitalise with a warm lemon & ginger energy shot

## CAKE OF THE DAY

### SELECTION OF HOMEMADE CAKES

including banana & chocolate, sticky toffee, carrot, chocolate, victoria sponge, lemon drizzle, vegan coconut & lime, gluten-free brownie & gluten-free caramel shortbread

