

*£18 for 5 items, £22 for 8 items per person. All prices are plus VAT at the standard rate*

# *the* BUFFET INSPIRATION

## **HOT CANAPÉS**

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## **TORTILLA WRAPS**

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Smoked ham and rocket, poached salmon and asparagus, roasted vegetable and feta

## **PINCHOS**

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**A Spanish snack made from garlic rubbed bread crisp and assorted toppings**

Beef and tomato with horseradish cream cheese

Smoked salmon and bell pepper

Chilli chicken and coriander

Pickled courgette and basil

## **FINGER SANDWICH SELECTION**

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Smoked salmon

Ham and mustard

Egg and cress

Cheese and spring onion

Pastrami, tomato and gherkin

## **BUFFET MAIN STAYS**

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Handmade sausage rolls in a variety of flavors

Vegetable samosas with coconut and mango chutney

Mini sausages roasted in honey and whole grain mustard

Butternut squash and brie tartlet

piri piri chicken drumsticks

Mini jacket potatoes stuffed with smoked cheese & sweet chutney

Mixed vegetable crudités and hummus dip (V)

Mature cheddar scones with soft cheese and homemade smoked bacon jam

Sweet pepper and cream cheese filo baskets (V)

Indian snack selection of bhajis, pakoras and samosas with mango chutney (V)



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## BUFFET MAIN STAYS CONT

Chipolata sausages with honey, grain mustard and sesame seeds  
Basil crostini with black olive, sun blushed tomato and mozzarella (V)  
Smoked chicken, cos and olive skewers with Caesar mayo dip  
Crispy Halloumi brochettes with Tzatziki dip (V)  
Smoked duck crostini with pineapple salsa  
Pulled BBQ beef brisket slider with Parmesan and gherkin  
Smoked salmon, avocado and cucumber wraps  
Coronation prawn, rocket and crayfish rolls  
Crispy pancetta, herb and Parmesan quiche

## SOMETHING A BIT DIFFERENT

Sun blushed tomato and mozzarella frittata  
Spring roll sticks with sweet chilli jam  
Duck and hoi sin pancakes  
Goats cheese rolled in smoked paprika & Poppy seeds on crostini  
Anya potatoes roasted with smoked paprika  
Mini hot dogs with tomato and American mustard  
Mini cheese burgers with red onion chutney and rocket  
Smoked salmon and baby asparagus brochetta  
Mini caramelized onion and goats cheese tartlets  
Mini burgers and chunky chips  
Roasted beetroot, feta and pumpkin seed toasts (V)  
Bang bang chicken skewers with soured cream and chive dip  
Korean spiced pork slider with pickled vegetables and plum ketchup  
Homemade Scotch egg and piccalilli  
Sticky glazed boneless chicken wings with garlic aioli  
Feta, marjoram and sun dried tomato muffins (V)  
Yorkshire pudding filled with rare roast beef, horseradish and watercress  
Mini croissant filled with smoked trout, fennel and mascarpone  
Filo cups filled with spicy king prawn and sweetcorn salsa



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## SWEET BITES

Chocolate and chilli pots  
Mini strawberry and mint meringues  
Lemon and blueberry tartlet  
Basil panacotta with raspberry compote  
Chocolate brownie with clotted cream  
Fresh fruit platters with vanilla infused Greek yoghurt  
Chocolate and mango éclairs  
Bite sized flapjack  
Carrot cake with passion fruit icing  
Mixed macarons  
White, milk and dark chocolate dipped strawberries  
Mini fruit scones topped with strawberry conserve and clotted cream  
Mini raspberry and white chocolate tarts  
Treacle tarts topped with lemon mascarpone

**When choosing hot serve items please note that these will be delivered hot and ready to eat but cannot be kept hot once on display**

