

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

the BUFFET INSPIRATION

SAVORY FAVOURITES

TORTILLA WRAPS

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

PINCHOS

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

Smoked salmon

Ham and mustard

Egg and cress

Cheese and spring onion

Pastrami, tomato and gherkin

BUFFET MAIN STAYS

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

