

FINGER FOOD MENU

72 Hours notice required, minimum of 4 items for 30 people

COLD FINGER MENU SELECTOR @ £1.50 PER ITEM

Teriyaki Salmon
Poached Salmon with Lemon Mayonnaise
Vegetable Satay with Sweet Chilli Dip
Balsamic Vegetable Skewer
Mediterranean Tapas
Smoked applewood & pineapple pizza V
Black bean chicken kebab
Smoked salmon blinis
Sweet chilli yakitori chicken
Thai crab cakes with chilli dipping sauce
Lamb kofta, tomato salsa
Falafel balls with minted yoghurt dip V
Lime, coriander & garlic chicken brochette
Mozzarella pizza with sun dried tomatoes and basil oil V
Salmon & cucumber brochette
Vegetable satay with peanut sauce V
Duck and hoisin pancake roll

HOT FINGER MENU SELECTOR @ £1.50 PER ITEM

Tandoori Chicken fillet served with Raita sauce
Grilled chicken fillet flavoured with lemon grass and lime leaves
Thai spiced fresh vegetables stir fried in Chinese pancake roll V
Carrot & coriander goujon V
Chicken satay with peanut sauce
Mixed vegetables with cheddar, flavoured with thyme and wrapped in puff pastry V
Thai crab cakes with chilli dipping sauce
Selection of Pizza rounds V

LUXURY CANAPES

CANAPES @ £2.00 PER ITEM

Mini handmade burgers, toasted sesame bun, salsa sauce
Smoked salmon and caviar
Parfait of chicken liver with redcurrant jam
Carpaccio of tuna with rocket
Soft cheese and tomato tapenade V
Quail egg with cherry tomato V
Crayfish tails with sun blushed tomato
Chicken roulade with an onion confit stuffing
Parma ham and confit of artichoke on croute
Fillet of scotch beef teriyaki
Parmesan shortbread with mozzarella and sun blushed tomato V
Herbed mini scone with finest brie and grapes V
Teriyaki salmon with toasted sesame seeds
Lemon risotto with mascarpone and asparagus V
Ragout of wild mushrooms with chives V
Spinach roulade filled with mascarpone and vegetable V
Ratatouille with Parmesan in a pastry cup V
Goats cheese with plum and apple chutney V
Dolcelatte with grape on croute V
Herbed celeriac with quails egg in a pastry cup V
Caramelised shallot and stilton tart V

Our Guest Advice

1. Remember to cater for all your guests dietary requirements and tastes – We recommend you have at least one vegetarian option and one fish option
2. You can mix and match by booking more options for smaller numbers – eg if there are 100 guest you could pick 8 items for 50 people rather than 4 items for 100 people and it will still cost the same but give you a lot more choice!