

Meat Items

- Chicken Tikka Skewers with Raita 🔥
- Cured English Bacon & Onion Quiche
- Chorizo Sausage Rolls with Piccalilli
- Chicken Drumsticks with Rosemary & Garlic 🔥
- Pulled Pork Croquettes with BBQ Dip 🔥
- Cocktail Cumberland Sausages with Honey & Mustard 🔥
- Buffalo Chicken Wings with Blue Cheese Dip 🔥

Vegetarian Items

- Spinach & Sweet Potato Tortilla V
- Wild Mushroom Arancini V 🔥
- Gazpacho Soup Shots V
- Red Onion Jam & Goats Cheese Tart V
- Choux Pastry Bun with Grilled Peppers & Cottage Cheese V
- Falafels with Chilli Dip V 🔥
- Bocconcini & Tomato Skewers V

Fish & Seafood

- Sesame Prawns with Mint Chutney 🔥
- Smoked Mackerel & Spinach Pancake Rolls
- Salmon Mousse Profiteroles
- Cucumber Cups with Smoked Trout Mousse
- Smoked Salmon & Cream Cheese Blini
- Gravadlax Crostini with Avocado
- Curried Prawn & Tilapia Fish Cakes 🔥

Sweets

- Mini Chocolate Éclairs
- Crème Brulee
- Chocolate & Walnut Brownies
- Organic Lemon Posset
- Caramel & Vanilla Fool
- Eton Mess
- Assorted Smoothie Shots

£2.95 Per Item (+VAT)

V = Vegetarian Option | 🔥 = Can also be served hot*

Prices shown exclude VAT. *Chef required for hot items, all other items are served cold.
Due to space restrictions we can only offer one menu per event.
Minimum order of 4 items – Buffet ware, crockery, cutlery & 1 service staff included.
Extra service staff are £10 (+VAT) Per Hour, minimum 5 hours. 1 waiter per 35 guests is advised.
Chef = £15 (+VAT) Per Hour, minimum 5 hours.