



CANAPÉS AND FINGER BUFFETS

Finger Buffets

Menu A

Working Buffet : £17.50

Mixed Vegetable Dim sum, Hoi Sin Dip
Miniature Steak, Gravy and Cracked Pepper Pies
Freshly cut Sandwiches, Cress and Salad
Crisp Haggis Bon-bons, Sweet Chilli Sauce
Hot Smoked Salmon, Lemon Crème Fraîche on Blinis
Garlic and Basil Toasted Ciabatta
Spicy Herb Crusted prawns with Herb Mayonnaise
Coffee and Club Mints

(Minimum N^{os}: 10)

Menu B

Party Buffet : £21.00

Baked Somerset Brie and Beetroot Tart
Smoked Salmon and Rocket Tortilla Wraps
Crisp Haddock Goujons in a Cracked Pepper Crust
Miniature Shepherd's Pies
Duck and Sweet Chilli Rilette on a Brioche Crouton
Gruyère and Mustard Cheese Straws
Swiss Cheese & Plum Tomato Ciabatta, Mizuna Oil
Assorted Macarons and Bakewell Tart

(Minimum N^{os}: 25)

Canapés

(5 = £8.50; 7 = £11.50)

Wild Rice and Spring Onion Blinis, Avocado and Lime Salsa
Marinated Lamb Brochette, Roasted Shallots, Curried Yoghurt
Pea and Roasted Red Pepper Frittata with Herb Crème Fraîche
Cumberland Sausage on Toasted Crouton with Onion Chutney
Mixed Dim Sum with Sesame and Hoi-sin Dip
Ham Hock and Grain Mustard Terrine on Toasted Pumpernickel
Marinated Kalamati Olives and Sun-blush Tomatoes
Prawn and Egg with Spring Onion Mayonnaise in a Pastry Case
Black Olive and Feta Tapenade on Toasted Sour Dough Bread
Red Pepper Hummous and Sun-blush Tomatoes on Garlic Polish
Crisp Burns Truffles with a Whisky and Chive Mayonnaise
Roasted Pork and Herb Sausages with a Sticky Honey Glaze
Japanese-style Tempura Prawns with a Sweet Chilli Sauce
Individual Cracked Pepper Steak and Cottage Pies
Baked Cheddar and Gruyère Straws with Cayenne Salt
Smoked Chicken and Coriander in Herb Dressing on Toasted Brioche
Asparagus Wrapped in Serrano Ham with Cornish Sea Salt

(Minimum N^{os}: 25)



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Hot Fork Buffet - £25.00

(Choose any Two)

- Traditional Chicken in a Coq au Vin Sauce with Morcillas and Chorizo Rosario
- Slow Roasted Confit of Duck Legs with Garden Herbs and Honey Glaze
- Fillet of Beef Stroganoff-style with Paprika and Brandy Cream Sauce
- Navarin of Lamb with Garlic, Rosemary and Sun-blush Tomatoes
- Chicken in a Light Korma cream with Toasted Almonds and Coriander
- Ragoût of Sutherland Venison, Smoked Pancetta, Woodland Mushrooms and Baby Onions
- Smoked Haddock, Egg and Parsley Kedgeree with Roasted Asparagus
- Blanquette of Pork in a White Wine and Olive Passata scented with Sage
- Poached Goat's Cheese and Piquillo Pepper Ravioli, Red Pesto and Parmesan 
- Baked Pumpkin Tortellini with Crushed Tomato and Garlic Passata 

Side Dishes

(Choose any Two)

- Warm Garlic and Coriander Naan Bread
- Pilaff Rice with Garden Herbs
- Toasted Garlic and Basil Ciabatta
- New Potatoes with Butter and Chives
- Mash with Cream and Spring Onions
- Buttered Noodles with Flat Parsley

Desserts

(Choose any One)

- Lemon Tart with Berry Coulis and Crème Fraîche
- Plated Trio of Cheeses with Chutney, Grapes and Biscuits
- Dark Chocolate Marquise with Coffee Bean Syrup
- Raspberry Crème Brûlée with Butter Shortbread

Coffee and Club Mints

(Minimum N^{os} : 25)