

Finger Buffet Menu

The Finger Buffet Selector Has Been Designed to Provide You with the Flexibility to Build Your Own Menu.

Selection of Finger Sandwiches

Choose 3 for £3 (more options under vegetarian section)

Roast Ham & Tomato Marmalade/ Chicken Caesar Salad/ Chicken & Bacon Club/ Roast Beef & Caramelised Onion Chutney/ Brie & Cured Ham/Smoked Bacon, Lettuce & Tomato/ Tuna with Lemon Mayonnaise/ Prawn Cocktail /Smoked Salmon, Cream Cheese & Chive

Homemade Sausage Rolls with Caramelised Onion £1.50

Ciabatta with Salmon, Rocket and Crème Fraiche £2.00

Grilled Chicken Caesar, Little Gem Lettuce £1

Tandoori Chicken Wraps £1.50

Panko Breaded King Prawns, Sweet Chilli Sauce (3 Pp) £2.50

Chicken Satay Skewers £1.75

Lamb Koftas £2

Selection of Cured Meats £3

Vegetarian:

Selection of Finger Sandwiches/Wraps (Choose 3 for £3);

Roasted Vegetable with Hummus (Vegan), Goats Cheese & Red Pepper Sandwich, Beetroot, Mushroom & Spinach Sandwich (Vegan), Cream Cheese & Cucumber, Egg Mayonnaise & Cress

Cream Cheese, Celery and Apple Crostini £1.50

Goats Cheese, Beef Tomato and Basil Ciabatta £1.75

Mushroom, Spinach & Feta Quiche £1.50

Roasted Vegetable Tarts (V) £1.50

Warm Breads, Olives and Breadsticks (V) £1.50

Hummus and Vegetable Sticks £1.25

Homemade Veggie Sausage Rolls £1.50

Skin on Chips £1.50

Selection of Crisps and Nuts (V) 60p

Salads:

Homemade Coleslaw & Potato Salad £1.50

Cannellini Beans, Roasted Artichoke, Butterbean, Goats Cheese, Frizzy Endive £2.50

Beetroot, Feta, Kidney Beans, Quinoa & Vinaigrette (Can Replace Feta for A
Vegan Alternative) £2.50
Provencal Mixed Bean Salad £3.00

Desserts

(Priced Per Person for Minimum 10 People)

Mini Jam & Cream Scones £2.00

Fresh Fruit Platter £3.00

Selection of Mini Desserts £5.00

Selection of Mini Cakes £4.00

Cheese and Biscuit Platter - £6.00

Finger Buffet Menu, minimum of 10 guests and minimum 5 choices.

Additional travel costs may be charged.

Hot Buffet Menu

Mains:

Chilli Con Carne (GF)

Chilli Non Carne (V, GF, NF)

Medium Spice Chicken/ Lamb / Prawn/ Vegetable Curry

Slow Braised Beef in Red Wine

Classic Beef Stroganoff

Meat & Potato Pie (GF)

Chicken & Leek Pie

Creamy Garlic & Herb Chicken

Slow Roasted Pork in Honey & Mustard (GF)

Tex Mex BBQ (Pork Ribs & Chicken Wings)

Italian Meat Balls in a Tomato, Garlic & Basil Sauce

Lincolnshire Sausages in Roasted Onion Gravy

Moroccan Lamb Tagine

Roasted Vegetable Tagine (V, GF, NF)

Poached Salmon in a Lemon, Butter & Watercress Sauce (GF)

Vegetable or Prawn Green Thai Curry (V)

Seafood / Meat / Veg Paella

Vegetable & Chickpea Tagine (V)
Chef's Special Ratatouille (V, GF, NF)
Roasted Vegetable Cassoulet (V, GF, NF)

Side Dishes

Hot

Cornish New Potatoes (V)
Creamy Mashed Potato (V) Roast
Potatoes (V)
Dauphinoise Potatoes (V)
Long Grain Rice (V)
Pesto Pasta (V)
Vegetable Cous Cous (V)
Mixed Seasonal Vegetables (V)
Cauliflower Cheese (V)

Cold

Handmade Coleslaw (V)
Potato Salad (V)
Mixed Leaves, Classic Dressing (V)
Italian Pasta Salad (V)
Greek Salad (V)
Waldorf Salad (V)
Mixed Bean & Wild Rice Salad (V)
Nicoise Salad (V)
Tomato, Red Onion & Mozzarella
(V) Beetroot, Red Cabbage &
Raspberry Salad (V)

Desserts

Fresh Cornish Cream & Jam Scones
Chocolate Fudge Brownie
Victoria Sponge
Carrot Cake with Cream Cheese Icing
Tangy Lemon & Lime Cheesecake
Individual Strawberry Gateaux
Three Layered Chocolate Mousse
Eton Mess
Individual Chocolate Gateaux
Gluten Free Polenta and Almond cake
Chocolate & Toffee Fudge Cake Tiramisu
Price includes high quality disposable plates & cutlery

Hot Buffet Menu Minimum 10 guests.

2 Mains, 2 Sides, One dessert £25/ 3 Mains, 3 Sides, 2 Desserts £30/ 3 Mains, 3
Sides, 3 Desserts £32

Tapas Menu

Crab croquettes
Serrano ham croquettes
Spinach & gouda cheese croquettes (v)
King prawns & avocado
Traditional sweet and spicy meat balls
Roasted red pepper and caper bruschetta
Patatas bravas
Salt and pepper squid with sweet chilli dip
Chorizo in orange
Lamb skewers with lemon
Spinach & gouda cheese croquettes
Tomatoes, mozzarella and balsamic
Olives with orange & lemon
Deep fried green chillis
Marinated aubergines and artichoke hearts
Saffron prawns with lemon mayonnaise
Mussels in vinaigrette dressing
Roasted red peppers on garlic toast
Fried Manchego cheese
Tapenade
Oven baked Tortilla
Homemade artichoke and pimento flat bread with olives & balsamic dip
Rosemary focaccia with olives & balsamic dip
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All served with summer salad with tomato dressing

Choose 5 items for £30 per person, 7 items for £35 per person

Sharing Family Style Buffet

To Start:

(Choose 1):

The Seafood

Gin and Beetroot Home Cured Salmon Gravlox, Scallop Ceviche Salad. Smoked Mackerel Rilette, Horseradish, Chives & Lemon. Served with A Selection of Homemade Bread and Dipping Oils

The Antipasti

Italian Meats, Sun-Blushed Tomatoes, Olives, Artichoke Hearts, Celery and Pickles. Served with A Selection of Crusty Bread, Dipping Olive Oil and Balsamic Vinegar

Trio of Terrines

A Selection of Pâtés: To Include Chicken Liver & Brandy, Roast Pork and Game & Duck and Orange. Served with Homemade Chutneys and Melba Toast

Vegetarian

Assorted Bruschetta's- Roasted Red Pepper & Caper, Artichoke, Beetroot, Pine Nut & Rocket, Feta & Fig. Olives, Sun-Blushed Tomatoes, Dill & Little Gem Lettuce.

The Cheese (Starter or Main)

Traditional French Cheese Fondue OR Cornish Yarg, Cornish Kern and St Ives Cider Fondue Served with Cured Meats, Pickles and Crusty Bread

The Main Course:

(Choose 2):

Slow Roasted Lamb Shoulder, Stuffed with Apricot & Sage
Deboned Chicken Ballotine, Stuffed with Spinach Tomatoes & Goats Cheese
Roasted Pork & Pesto
Roasted Topside of Beef with A Rich Beef Jus
Chicken Stuffed with Cream Cheese & Porcini Mushrooms
Slow Roasted Belly Pork with The Best Crackling
Herb Roasted Hake, With Roasted Leeks
Wild Sea Bream, Sauce Vierge, Roasted Vine Tomatoes (Additional £3)

Vegetarian/Vegan:

{Choose 1 Dish to Be Served Directly to your guest(s)}
Roasted Artichoke Salad, Goats Cheese, Wild Rocket Pesto, Beetroot, Toasted Pine Nuts and Aged Balsamic Reduction (V)
Stuffed Butternut Squash with Chestnuts, Cranberries and Sage (Ve)
Lentil and Vegetable Shephard's Pie (Ve)
Stuffed Bell Pepper with Tomato, Squash, Bread Crumb, And Coriander (Ve)
Chestnut and Sage Nut Roast (Ve)

Side Bowls

(Choose 4):

Roasted, Cornish Sea Salt New Potatoes
Creamy Mustard and Chive Mashed Potato
Jerusalem Artichoke Orzotto
Smoked Garlic Mash
Potato and Celeriac Gratin
Traditional Dauphinoise Potatoes
Smoked Garlic Dauphinoise Potatoes
Sweet Potato Mash with Parmesan
Duck Fat Roast Potatoes, Rosemary, Thyme & Cornish Sea Salt
Pesto Pasta (V)
Vegetable Cous Cous (V)
Mint, Pea and Feta Fritters(V)
Cauliflower Four Cheese (V)
Braised Red Cabbage, Sour Cherries and Molasses
Creamed Leeks, Petit Pois and Oregano
Savoy Cabbage, Carrots, Shallots and Thyme
Roasted Root Vegetables with Maple and Tarragon
Brussel Sprouts, Chestnuts & Bacon
Broccoli and Purple Sprouting
Puy Lentils and Bacon
Fine Green Beans with Lemon and Garlic

To Finish:

(Choose 2)

Rich Chocolate Torte, Chantilly Cream & Raspberry
Mini Lemon & Blood Orange Tarts
Orange & Almond Slices
Mini Summer Berry Cheesecake
Chocolate Brownie
Mini Summer Berry Meringues
Mini Caramelised Apple Pie

Sharing Table Buffet Minimum 10 guests

£35 for 2 Courses/ £42 for 3 Courses