

## Finger Buffet Menu

### Menu 1

Selection of Assorted Sandwiches  
Chargrilled Halloumi Kebab with Sweet Chilli Sauce  
Tandoori Salmon Skewers  
Assorted Quiche  
Cajon Spiced Breaded Chicken Drumstick

### Menu 2

Selection of Assorted Sandwiches  
Lamb Koftas served with Mint Yoghurt Dip  
Sundried Tomato, Olive, Onion & Feta Cheese Bruschetta  
Thai Fishcake with Lemon Mayonnaise  
Vegetable Spring Rolls with a Sweet Chilli Dip  
Chicken and Vegetable Satay

### Menu 3

Selection of Assorted Sandwiches  
Assorted Deep Pan Pizza  
Spicy Potato Wedges  
BBQ Chicken Wings with Garlic Mayonnaise Dip  
Cocktail Sausages wrapped in Bacon  
Breaded Garlic Mushrooms

### Menu 4

Selection of Assorted Sandwiches  
Assorted Tortilla Wraps  
Homemade Chunky Chips  
Southern Fried Chicken Strips  
Vegetable and Lamb Samosas  
Scotch egg with a Grain Mustard Mayonnaise

### Menu 5

Selection of Assorted Sandwiches  
Plaice Goujons with Tartar Sauce  
Tandoori Chicken Wings with Coriander Dip  
Assorted Vol au Vents  
Mini Baked Potatoes filled with Vegetable Chilli and Crème Fraiche  
Selection of Open and Closed Assorted Sandwiches

## **2 Course Buffet**

£18.50 per person

### **Menu 1**

Caesar Salad, Waldorf Salad and Apple Coleslaw  
Selection of Home Cooked Meats and Breads  
Garlic and Lemon Marinated Chicken served on a Roast Couscous Salad and Raita Dip  
Seared Salmon with Sautéed Potatoes, Charred Asparagus and a Tarragon Hollandaise  
Vegetable Cannelloni, Rich Tomato and Basil Sauce topped with Buffalo Mozzarella,  
Garlic Ciabatta  
Chefs Selection of Mini Desserts

### **Menu 2**

Tomato and Basil, Greek Salad and Pasta Salad  
Selection of Home Cooked Meats and Breads  
Moroccan Spiced Lamb, Coriander and Mint Yoghurt, Hummus and Garlic Pitta  
Smoked Haddock and Leek Pie served with Buttered Green Beans  
Tagliatelle Pasta bound in a Rich Tomato Fondue Sauce, Spinach and Rocket Pesto  
Chefs Selection of Mini Desserts

### **Menu 3**

Couscous Salad, Oriental Salad and Potato Salad  
Selection of Home Cooked Meats and Breads  
Beef Lasagne served with Garlic Bread and Seasonal Salad  
Cajun Salmon Linguine  
Stir Fry of Vegetables coated in an Oyster and Ginger Sauce, Toasted Sesame Seeds  
Chefs Selection of Mini Desserts

### **Menu 4**

Roast Pepper Salad, Rice Salad and Niçoise Salad  
Selection of Home Cooked Meats and Breads  
Beef Bourguignon with Parsley Mash and Roasted Root Vegetables  
Salmon en Croute, Jersey Royal Potatoes and Dill Cream Sauce  
Potato Gnocchi with Roasted Vegetables, Sweet Tomato and Basil Sauce  
Chefs Selection of Mini Desserts

### **Menu 5**

Spinach and Goats Cheese Salad, Chicken Caesar and Cucumber and Mint Salad  
Selection of Home Cooked Meats and Breads  
Traditional Shepherd's Pie served with Buttered Savoy Cabbage, Mint Gravy  
Beer Battered Cod and Chips, Minted Peas and Tartare Sauce  
Goat cheese Arancini, roast pimento, spinach and white wine sauce  
Chefs Selection of Mini Desserts