



Finger Buffet

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Fish & Seafood Selection

- Smoked Salmon and Cream Cheese Pinwheels
- King Prawn wrapped in Filo
- Mini Fish Cakes with Sweet Chilli Sauce
- Salmon Kebabs marinated in Lime and Soy
- Smoked Mackerel and Horseradish Croustades
- Breaded Fish Goujons with home made Tartar Sauce
- Prawn Skewers
- Crab and Salmon Filo Parcels

Meat Selection

- Home made Sausage Rolls
- Chicken Satay
- Mini Lamb and Mint Kebabs
- Bacon and Leek Quiche
- Ham and Mushroom Quiche
- Peking Spring Roll
- Lamb Samosa
- Scotch Eggs
- Lemongrass Chicken Skewers
- Duck and Mango Parcels
- Mini Cornish Pasties
- Chicken and Chorizo Skewers

Vegetarian Selection

- Onion and Gruyere Tartlet
- Wild Mushroom and Leek Quiche with Caramelised Onion
- Mini Cheese Scones with Brie and Grape
- Money Bags with Feta Cheese, Pesto, and sun blushed Tomatoes
- Goats Cheese and Roasted Vegetable Pasties
- Falafel in Mini Pitta Bread with Cucumber Ribbons and Mint Yoghurt
- Vegetable Samosas
- Crudities with Dips
- Feta Cheese and Spinach Filo Triangle
- Mini Veggie Pizza
- Filled Potato Skins
- Sweet Potato Money Bags
- Cheese and Onions Sweet Potato Rolls
- Stuffed Mushrooms
- Mini Cheese and Potato Pasties



We are pleased to offer a number of different buffet formats to facilitate your requirements. Whilst we aim to cater to every taste and occasion our comprehensive menus cannot all be shown in this space. A selection of items to accommodate various personal dietary needs is always available. We will also be pleased to discuss the aesthetic requirements of your function. If you have any specific requirements not shown here please feel free to discuss your ideas with us.

Our finger buffets are freshly prepared on the day of delivery. Round of sandwiches/wraps/rolls: £3.50 plus your savoury items. Please chat with us in regard to fillings.

4 items - £9.50 per person
6 items - £12.50 per person
8 items - £14.95 per person
Finger cakes £3.00 (please discuss options)
Cut fruit £2.50
£2.50 extra savoury items.

All prices are plus VAT at the current rate.

We can provide staffing (subject to availability) to assist with service, we can also provide linen table cloths and napkins at a charge. Numbers under 20 may incur a service or delivery charge. Tea and coffee can be supplied for private events at £3.00 per person. Staffing for private events from £100.00 per team member up to 4 hours. Minimum 40 people. All buffets delivered in disposable environmental display boxes unless real platters require (extra charge).

For corporate buffets we can also supply crisps and drinks.

Allergen Disclaimer

Our menu may contain some or all of the following ingredients:

Cereals, Wheat Flour (containing gluten) Egg Fish (fish sauce)
Soybeans Peanut Milk
Nut (almonds, hazelnuts, cashew, seeds, etc) Celery Mustard
Sulphur dioxide (preservative vegetable, dried fruit)
Sesame Lupin Crustaceans (prawns, crabs, lobster, & crayfish)
Mollusc (clams, mussels, oyster, squid, octopus) Oil (peanut oil, sunflower oil, sesame oil).

Allergic to food not on the list:

If you are allergic to a food that is not on the regulatory list shown above, it may not be included on the allergen information provided. If in doubt, speak to a member of staff. Please kindly inform us of any food allergies prior to ordering your food. To the best of our knowledge, our suppliers do not use GM foods.