

Christmas Finger food Buffet 2010

Minimum 5 people

Finger Food

(Please make your choices from the Festive Meaty/Fishy/Vegy Bites)

Choice of 3 festive bites @ £4.95 pp

Choice of 4 festive bites @ £6.25 pp

Choice of 5 festive bites @ £7.50 pp

Choice of 6 festive bites @ £9.00 pp

Choice of 8 festive bites @ £12.00 pp

Choice of 10 festive bites @ £14.50 pp

Festive Meaty Bites

Gloucester Old Spot sausage rolls

Served with cranberry relish

Parma ham wraps

With pear, gorgonzola & watercress (GF)

Mini turkey pies

With bacon, sweet leeks & tarragon

Chicken tika bites

Served with mint raita

Chorizo turnovers

Served with avocado salsa

Greek lamb kebabs (GF)

Served with tzatziki

Sesame beef skewers (GF)

Served with soy, ginger & chilli dip

Mini pepperoni pizzas

With tomato, mozzarella & basil

Hoi sin duck pancakes

Confit duck, shredded cucumber, spring onion, ginger & plum sauce

Chicken pastilla

Moroccan spiced chicken filo pastries

Chicken goujons

With cranberry mayo (2 pp)

Festive meatballs

Cranberry glazed beef meatballs (2 pp)

Mini Yorkshire puds

With rare roast beef, watercress & horseradish

Glazed cocktail sausages

Served with wholegrain mustard dip (2pp)

Spicy Italian cocktail sausages

Served with pesto dip (2 pp)

Gloucester Old Spot Sausage & bacon rolls

Cocktail sausages wrapped in pancetta with cranberry relish (2pp)



Festive Fishy Bites

Prawn cocktail

With shredded iceberg, cocktail sauce in a puff pastry tartlet

Smoked salmon tartlets

With watercress & roast cherry tomatoes

Honey & soy salmon skewers (GF)

With lime & coriander crème fraîche

Smoked haddock fish cakes

Served with crème fraîche tartar

Coconut king prawns

With chilli mayo

Fresh tiger prawns (GF)

Served with a selection of dips

Gravlax

Served on Norwegian rye with honey mustard dressing (2 pp)

Mini smoked salmon bagels

With cream cheese, cucumber & dill

Festive Vegy Bites

Mini stilton pasties (v)

With caramelised onion & thyme

Cranberry tartlets (v)

With brie & thyme

Mushroom tartlets (v)

With Gruyere, onions & parsley

Roast red pepper pizzas (v)

With spinach & goats cheese

Sweet potato bhajis (v)

With toasted cumin yoghurt

Antipasti skewers (v) (GF)

With sun blushed tomato, mozzarella, Kalamata olive & rocket with pesto

Courgette fritters (v)

Served with mint yoghurt

Butternut fillos (v)

With feta, mint & toasted pine nuts

Spanish tortilla (v) (GF)

With shaved Manchego, parsley & black olive



Sandwich Platters

Festive sandwich platter @ £2.95 per head

Selection of sandwiches served on a variety of breads

Festive sandwich platter @ 3.95 per head

Selection of sandwiches, wraps & rolls

Platters

Dim Sum platter £3.95 pp (5 items pp/ minimum 5)

Filo prawns, seafood wontons, duck spring rolls, vegetable spring rolls & vegetable samosas with a selection of dips

Asian platter £5.95 pp (5 items pp/ minimum 5)

Chicken satay, duck pancakes, Thai fish cakes, pastry wrapped prawns & vegetable spring rolls

Crudités platter £1.75 pp (minimum 5)

Selection of freshly cut vegetables, tortilla chips with a selection of dips

Cheese platter £3.50 pp (minimum 5)

Selection of cheeses with fresh fruit, onion marmalade & crackers

Seafood platter £4.95 pp (minimum 5)

Gravlax, smoked salmon, king prawns & smoked mackerel with mustard dill crème fraîche

Antipasti platter £4.50 pp (minimum 5)

Parma ham, chorizo, salami, olives, sun blushed tomatoes, mozzarella, artichoke hearts, pesto, bread sticks & Ciabatta

Light Bites

Honey roast peanuts & cashews £5.95 300g

Tortilla chips with guacamole £7.50 small platter £12.50 large platter

Tyrells crisps £3.95 small bowl £5.95 large bowl

Marinated olives £5.95 300g

Festive Sweet Bites

Mince pies £1.50 each

Christmas cookies £1.00 each

Mini Christmas treats platter £1.75 pp

Mince pies, meringues, cup cakes, brownies & cookies (2 pp)

Chocolate dipped strawberries £1.75 pp

Dipped in dark & white chocolate (2 pp)

Fruit skewers £1.50 pp

Served with passion fruit crème fraîche (2 pp)

Fruit platter small £22.50 (serves 5-9) Large £37.50 (serves 10-15)

Freshly cut pineapple, melon, oranges, grapes, kiwis & strawberries

Mulled wine, champagne, wines, beers, fresh fruit juices & still/sparkling water can be added to your chosen menu

To order or for more information on glass hire, waiting staff & additional event services please contact us on 020 8735 4050

