

Savoury Finger Buffet Menus

Assorted Sandwiches

Cut into little fingers without crusts on buttered white and brown bread garnished with fresh pea shoots – select up to 3 choices, a round of sandwiches equates to 1 item

Poached Chicken and Watercress

Poached chicken breast sliced with a little mayonnaise and watercress leaves

Cheese and Pickle

Lincolnshire Poacher cheddar with tomato chutney

Smoked Salmon

Sprinkled with lemon juice

Egg, Lettuce and Tomato

Layered with a little chive mayonnaise

Free Range Egg and Cress Sandwiches – (V)

Free range egg with a little mayonnaise and black pepper

Roasted Honey Ham and Tomato Sandwiches

Home baked honey ham with English tomatoes

Poached Salmon

Fresh salmon lightly poached with lemon and soft herbs

Cucumber and Cream Cheese – (V)

Coronation Chicken

Poached chicken in a light curried mayonnaise

Prawn and Lettuce

Fresh water prawns in mayonnaise with crispy cos leaves

Cold Savoury Items

Scotch Eggs

A soft boil egg rolled in sausage meat and fried in a light crumb, served with a raised glass dish of beetroot ketchup on the platter

Red Onion Tartlets – (V)

Little parmesan tartlets filled with red onion marmalade topped with a ring of goats cheese

Cheese Scones with Guacamole – (V)

Lincolnshire Poacher scones topped with homemade guacamole and half cherry vine tomatoes

Summer Chicken Roulade

Breast of chicken rolled with ricotta, sun blushed tomatoes and spinach wrapped in Parma ham, sliced on a ciabatta crouton with a sun blushed tomato mayonnaise

Sausage Rolls

Little homemade sausage rolls with yellow and black mustard seeds with puff pastry

Leek Tartlets – (V)

Herb pastry tarts filled with sautéed leeks set in cream with chopped chives

Ham and Pea Tartlets

Herb pastry tartlets filled with ham and peas set in cream with chives

Yorkshire Puddings

Filled with sliced rare beef with horseradish and pink chicory leaf

Greek Salad Tomatoes – (V)

Tomatoes filled with feta cheese, cucumber, marinated red onions and flat leaf parsley

Poached Salmon

Poached salmon on rye bread with soured cream and chives

Spinach Roulade – (V)

A vibrant spinach roulade rolled with cream cheese, mushrooms, and soft herbs, on brown bread croutons with parmesan, speared with fresh pea shoots

Pea and Feta Bruschetta – (V)

Seared ciabatta topped with crushed peas with feta cheese and mint garnished with fresh pea shoots

Stilton and Walnut Pate - (V)

Made with Colston Bassett Stilton, brandy, butter and rolled in finely chopped walnuts, sliced and served on a circle of homemade Walnut Bread

Smoked Sea Trout Rosti

Smoked trout served on beetroot rosti with a horseradish cream

Goats Cheese Ciabatta – (V)

Toasted ciabatta topped with goats cheese with pesto and half cured cherry tomatoes

Parma Éclairs

Homemade little choux éclairs filled with Parma ham and slices of fresh mango

Smoked Salmon Blinis

Lemon and chive blinis topped with soured cream with chives and smoked salmon

Puff Pastry Bouchées

Filled with prawns in a Lemon Mayonnaise and fresh Dill

Mini Cheeseboards – (V)

Circle of homemade Walnut bread with Colston Bassett Stilton, and a black grape, with celery leaves

Smoked Duck Breast

On a garlic crouton with a redcurrant glaze and fresh raspberries

Soused Mackerel

With soured cream, capers, and pickled shallots on rye

Toasted Ciabatta – (V)

Topped with tomato salsa and marinated mozzarella, torn basil leaves drizzled with basil oil

Roasted Red Pepper Wraps – (V)

Roasted red pepper with cream cheese and mint

Hot Finger Buffet Items

Chicken & Leek Pies

Chicken and sautéed leeks in tarragon and white wine sauce in herb pastry tartlet garnished with micro rock chives

Fish, Chips and Peas

A cone of tempura cod, thin fries, pea and mint puree garnished with a caperberry

Colston Basset Fondue

Creamy dish of warm Colston Basset Velouté, served with homemade bread sticks

Baked Camembert

Mini baked camembert, served with sour dough croutons

Cheeseburgers

Beef patties topped with smoked cheese, with tomato, lettuce, and mayonnaise with tiny brioche bun

Goats Cheese Tartlet

Parmesan pastry tartlet filled with red onion marmalade and topped with a slice of brûléed artisan goats' cheese and a sage leaf crisp

Beef Fillet skewer

Marinated fillet of beef skewer cooked on a chargrill and served with a béarnaise dip

Chicken Satay

Marinated chicken on bamboo skewers served with a peanut satay dip

Salmon Fish Cakes

Little lemon and salmon fishcakes in crisp panko bread crumb topped with caperberry mayonnaise and lemon balm

Homemade Pork Sausages

Mini homemade chipolatas in a rosemary glaze served with a creamy mash potato dip

Lincolnshire Poacher Rarebits

Little breakfast muffins topped with local ale and Lincolnshire Poacher rarebit with cured cherry tomatoes

Sweet Potato & Chickpea Dahls

Served on a homemade nigella seed flat bread, topped with raita & micro coriander

Spicy Lamb Parcels

Slow cooked shoulder of lamb in Moroccan spices wrapped in crisp filo pastry, served with harissa crème fraiche dip

Cottage Pies

Blade of beef and ox cheek slow cooked and bound in rich gravy in herb pastry topped with cheddar mash potato

Croque Monsieur Bonbons

Deep fried ham hock and Lincolnshire Poacher cheese bound in creamy béchamel pannéd in panko breadcrumbs served in tomato chutney

Arancini - (V)

Rice balls fried in panko crumb:
Artichoke and black olive
Mozzarella and sun blushed tomato

Thai Style Crab Fishcakes

Served with a light dipping emulsion of sesame oil, honey, chilli, lime juice and soy

Mini Pizzas

With roquefort, prosciutto ham and grilled artichoke hearts on homemade pizza dough

Pea Falafels

Flaked smoked haddock on pea falafel and topped with a lightly curried crème fraiche

Colston Bassett and Wild Mushroom Tartlet

Sautéed wild mushrooms, Colston Bassett stilton topped with micro chervil in a parmesan tartlet

Zucchini and Halloumi Fritters

Topped with red pepper and edamame salsa topped with matcha and fresh mint yoghurt

Blackened Salmon

Served on homemade nigella seed flatbread, coriander, and lime yoghurt

Tempura King Prawn or Baby Vegetables

Served with lemon aioli

Sweet Items

Chocolate Brownies

Rich chocolate brownie drizzled with white and dark chocolate, topped with a strawberry dipped in chocolate

Scones

Vanilla scones filled with clotted cream and strawberry jam

Raspberry Tarts

Sweet pastry tarts filled with crème patisserie, topped with fresh raspberries with a redcurrant glaze

Piped Meringues

Plain or coloured meringues sandwiched with whipped cream

Chocolate Eclairs

Filled with whipped cream and brushed with milk chocolate

Zesty Lemon Tarts

Dusted with icing sugar

Treacle Tarts

Topped with clotted cream

Little Lemon Cheesecakes

With a biscuit base and a creamy zingy topping with kiwi fruit

Lemon Meringue Pies

Sweet pastry tarts filled with lemon curd and topped with whipped meringue

Little Cold Pot Puddings

Ginger and Orange Trifles

Fresh oranges, ginger cake, and Swiss roll, topped with crème Anglaise and whipped cream garnished with swirls of caramel

Lime and Lemon Soufflés

A light lemon and lime soufflé, garnished with a sprig of mint and twist of lime

Chocolate Pots

A rich chocolate pot topped with a strawberry, dipped in chocolate

Eton Mess

Broken meringue with whipped cream and fresh raspberries and blackberries, garnished with a sprig of mint, fresh blackberries, and raspberries

Crème Brûlées

A traditional vanilla pod Brûlée with a caramelised topping

Raspberry Soufflé

Garnished with a swirl of cream and fresh raspberries,
garnished with blackberries and fresh mint

Tiramisu

A traditional Italian trifle topped with whipped cream and a swirl of chocolate
sprinkled with chocolate coated toasted almonds

Mixed Melon and Exotic Fruit Salad

Served with a light tropical juice with finely chopped mint leaves

Layered Chocolate Marquise

A rich chocolate marquise with cream and brandy, layered with a chocolate brownie
(with no nuts) topped with a swirl of chocolate

Fresh Strawberries

Hulled strawberries sprinkled with a little sugar, topped with a quenelle of clotted
cream, garnished with a sprig of mint

Hot Puddings

Hot Toffee Apple Tarts

Little sweet pastry tartlets, Filled with sliced apples in a sweet toffee sauce,
topped with clotted cream and garnished with a sprig of mint

Mixed Fruit Crumbles

A mixed fruit compote, with a light crumble topping and a quenelle of clotted cream

Little Warm Treacle Tarts

A sweet pastry tart filled with treacle with breadcrumbs and lemon, topped with a
quenelle of clotted cream and a sprig of mint

Queen of Puddings

Breadcrumbs, egg yolk, cream, and sugar, topped with bramble jam
and whipped baked meringue

Chocolate Fondant Puddings

A very rich chocolate pudding with a runny chocolate inside

Creamy Rice Puddings

With a caramelised topping and garnished with a swirl of caramel

Upside Down Lemon Puddings

A light lemon sponge with lemon curd at the bottom of the pot, served with preserved
lemon and sugared lemon rind

Bread and Butter Puddings

A layered bread and butter pudding with whisky soaked fruits, garnished with
caramelised orange rind and a sprig of mint

Treacle Puddings

A light sponge with lemon and syrup at the bottom of the pot served with preserved lemon

