

# Party Ingredients

Private Caterers

## Best of British Finger Buffet List Menu 12

### Best of British Finger Buffet Menu

An elaborate display of meat, fish and vegetarian dishes from around the British Isles all suitable for finger eating with a small plate. In addition to the buffet, waitresses would circulate with the hot dishes.

Guide Price £32 per person for 100 guests

### Cold Dishes

Toasted Club Sandwiches

**Bacon, Chicken, Lettuce and Mayonnaise**

**Roasted Aubergine, Tomato and Rocket**

**Marinated Breast of Norfolk Duck**

With Grapes and Balsamic

**Smoked Rainbow Trout**

With Horseradish on Welsh Herb Griddle Cakes

**Stuffed Woodland Mushrooms**

Stilton, Red Onion and Redcurrant

**Individual Yorkshire Puddings**

Roast Beef and Horseradish

Silver Iced Dishes with

**Peeled West Country Cold Water Shrimps**

Watercress Mayonnaise

### Warm Dishes

**Mini Cornish Pasties**

With Minced Lamb and Vegetables

**Chargrilled Cothi Valley Goats Cheese with Beetroot**

On Rosti Potato Parcels

**Smoked Haddock and Spinach Fishcakes**

Tartare Sauce

### To Finish

**Display of Speciality British Farmhouse Cheeses**

**Leaf Baskets of Prepared Seasonal and Exotic Fruits**

Mini Shot Dessert Selection

**Chocolate Mousse**

**Kentish Berry Compote**

**Elderflower Jellies**

**Passion Fruit Cheesecakes**

**Continental Blend Coffee**