

SAMPLE MENUS - Working Finger Buffet

This carefully balanced menu offers a wide selection of easy to eat dishes suitable for stand up lunches. There is an interesting range of meat, fish and vegetable based items to suit all tastes.

The food would be displayed on contemporary tiered food stations from which guests can help themselves.



On Arrival

Fairtrade Coffee and a Selection of Teas
Selection of Danish pastries

Mid-morning

Fairtrade Tea or Coffee, including Herbal Infusions
Homemade Biscuits

Working Finger Buffet Lunch Menu

Cold Dishes

Toasted Ciabatta Selection

Parma Ham, Mozzarella and Basil Butter
Guacamole and Toasted Pinenuts (v)

Filled Savoury Croissants

Salmon, Cream Cheese and Dill
Woodland Mushroom and Cheddar (v)

Grilled Beef Skewers

Cherry Tomatoes and Béarnaise

Smoked Trout Tartlets

Crème Fraiche

Basket of Crudité

Carrot, Celery, Radishes, Asparagus, Baby Corn,
Grissini
Broad Bean Dipping Sauce

The Salad Bowl Selection

Chicken Caesar

With Croutons, Parmesan and Egg

Spiced Lentil, Bulgur Wheat and Pomegranate Seed (v)

With Ricotta

Heritage Tomato, Red Onion and Basil Salad (v)

Pesto Dressing

Sweet Items

Platters of Prepared Fairtrade Exotic Fruits

For Finger Eating

Dark Chocolate and Cherry Brownie

Fairtrade Coffee or Tea

Selection of Teas and Infusions

Mid-afternoon

Fairtrade Afternoon Tea or Coffee, including Herbal Infusions
Homemade Cakes

SAMPLE MENUS - Best of British Finger Buffet

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.



On Arrival

Fairtrade Coffee and a Selection of Teas
Selection of Danish pastries

Best of British Finger Buffet Lunch Menu

Cold Dishes

Chargrilled Chicken Brochette
Watercress Mayonnaise

Cheshire Cheese and Leek Tartlets (v)

Individual Yorkshire Puddings

Roast Beef and Horseradish

Focaccia Fingers (v)

Broad Bean Hummus with Pea Cress
Mushroom Pate with Pimento

The Salad Bowl Selection

Hot Smoked Salmon

With Broccoli, Shredded Sprouts, Pumpkin Seeds

Crispy Bacon, Potato and Pea Salad

Spring Onions and Dill

Beetroot, Baby Spinach and Oxford Blue Salad (v)

Hazelnut Dressing

Mid-afternoon

Fairtrade Afternoon Tea or Coffee, including Herbal Infusions
Homemade Cakes

Mid-morning

Fairtrade Tea or Coffee, including Herbal Infusions
Homemade Biscuits

Warm Dishes

Angus Beef Sliders
Hot Tomato Salsa

Stuffed New Potatoes (v)

Swede and Caraway

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

SAMPLE MENUS - Hot Fork Buffet

On Arrival

Fairtrade Coffee and a Selection of Teas
Selection of Danish pastries

Mid-morning

Fairtrade Tea or Coffee, including Herbal Infusions
Homemade Biscuits

Hot Fork Buffet Menu

Main Courses

Honey Spiced Lamb
Lentils, Tomato and Cinnamon

Smoked Trout and Sorrel Buckwheat Pancakes
Dill Salsa

For Vegetarian Guests we propose:

Wellington of Vegetables and Pulses
Sauce Hollandaise

Side Dishes

Wild Rice Pilaf

Shredded Sprouts and Rainbow Chard
Toasted Pine Nuts

Feta Cheese, Beetroot, Tomato and Apple Salad
Sour Cream Dressing

A Selection of Artisan Handmade Breads

Mid-afternoon

Fairtrade Afternoon Tea or Coffee, including Herbal Infusions
Homemade Cakes

Dessert

Banoffee Pie
Banana, Butterscotch and Chantilly

Williams Pears Poached in Pinot Noir
Star Anise

Italian Farmhouse Cheeses
Grissini, Quince and Cheese Biscuits

To Finish

Fairtrade Coffee
A Selection of Teas and Infusions

