



Herb & Spice *Cold Finger Buffet Pack*

Please feel free to mix and match from any of our menus to create a menu of your choice.
All food is freshly prepared to order using ingredients of the highest quality.
Our skilled chefs garnish each dish to perfection.

We are delighted to tailor menus to specific themes, budgets and dietary requirements – just ask!

The Thyme Menu

Freshly Baked Bread

Selections of Cocktail Deli Sandwiches (including Vegetarian)

Pork, Apricot & Thyme Sausage Plait

Parsnip, Leek & Sweet Potato Tartlets (V)

Tikka Masala Marinated Chicken Breast Pieces
with a Mint Yoghurt Dip

Stuffed Italian Tomatoes with Cropwell Bishop Stilton & Button Mushrooms (v)

Hand-cooked Crisps

The Chervil Menu

Selections of Cocktail Deli Sandwiches (including Vegetarian)

Cheshire Smoked Salmon & Cream Cheese Open Bagels

Lemon, Herb & Cracked Black Pepper Chicken Skewer
With a Garlic Dip

Feta Cheese & Spinach Filo Bakes (v)

Individual Asparagus & Parmesan Quiche (v)

Hand-cooked Crisps

The Parsley Menu (Vegetarian)

Hoi Sin Julienne of Vegetable Wraps (V) (VG)

Four Cheese & Asparagus Tartlets with Toasted Pine-Nuts (v)

Tomato Basil & Brie Open Ciabatta with Fresh Pesto (v)

Feta Cheese & Spinach Filo Bakes (v)

Sweet Peppers Stuffed with Crème Cheese & Herbs (V)

Selection of Crostini (V) (N)
Topped with Red Lentil & Chilli Pate, Stilton & Guinness Pate
Olive Tapenade, Pesto Rosso & Houmous

The Dill Menu

A Selection of Luxury Finger Sandwiches (to include Vegetarian)

Filo Parcels Filled with Poached Salmon, Crème Cheese and Fresh Dill
Served with a Zesty Lemon Mayonnaise

Lemon, Chilli & Coriander King Prawn Cocktail Skewers (SF) (GF)

Assorted Brushetta
Toasted Ciabatta Open Sandwiches with a Variety of Toppings

Sweet Chilli Chicken Skewers (GF)

Spinach & Artichoke Tartlets

The Tarragon Menu

Freshly Baked Breads

Stir Fried Chicken & Tarragon Mint Kebabs (GF)

Mushroom & Tarragon Tartlets (v)

Spinach & Feta Cheese Filo Bakes (v)

Cocktail Simpson Sausages with a Honey Mustard Glaze

Spicy Lamb & Vegetable Wraps

Crostini, Topped with Lentil Pate, Stilton & Pear, Olive Tapenade (V)

The Chilli Menu

Freshly Baked Breads

Minced Beef, Fresh Chilli & Kidney Bean Balls
Served with a Tangy Tomato Dip

Tortilla Wraps (V)
Filled with Mexican Cheese refried Beans, Lettuce, & Tomato

Blackened Salmon Gougeres with Sweet Chilli Dip

Spicy Prawn & Mango Cocktail served in Little Gem Lettuce

Chorizo & Garlic Sausage Skewer

Zesty Chicken with a Spicy Salsa

The Coriander Menu

Freshly Baked Breads

Chicken Tikka Kebabs
Served with a Coriander & Cucumber Dressing

Spicy Vegetable Samosa (V)

Punjabi Vegetable Wraps (V)

Onion Bhajis (V)

Lamb Rosti with Spiced Vegetable & Mint Yoghurt

Prawn & Coriander Platter

Grilled Lemon & Chilli Infused Haloumi and Vegetable Skewer (V)

Gluten Free Finger Buffet

Lemon, Chilli & Coriander King Prawn Cocktail Skewers (SF) (GF)

Blackened Salmon Gougeres (DF) (GF)

With Sweet Chilli Dip

Selection of Gluten Free Crostini (V) (VG) (DF)

Topped with Red Lentil & Chilli Pate

Olive Tapenade

Lemon & Herb Houmous

Marinated Fillet Lamb of Lamb, Char-grilled Vegetable & Sour Cream (GF)

In a Baby Gem Lettuce 'Wrap'

Lemon, Herb & Cracked Black Pepper Chicken (GF)

With a Garlic Dip

Goats Cheese & Red Onion Gallette (V) (GF)

Luxury Finger Buffet

An Impeccably presented bite-sized finger buffet for those occasions when you really need to impress!

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Char-grilled Lemon & Herb Infused Chicken with a Greek Basil Mayonnaise

*Served in a Mini Croustade Basket*

Carpaccio of Local Beef, Creamed Rocket, Parmesan and Truffle oil

*Served on Crisp Homemade Bruschetta*

Cornish Crab, Crayfish and Arugula salad with an Oriental Mango Salsa (SF)

*Served in a Mini Kilner Jar with Spoon*

Slow-Roasted Cherry Tomatoes, Creamed Goats Cheese and Basil Micro-Leaf (V)

*Served on Parmesan Shortbread*

**Beetroot-Cured Salmon & Cream Cheese Blinis**  
*With Baby Capers, Cucumber Pickle and a Dill Dressing*

**Marinated Fillet of Seared Lamb with Spring Onions & Spicy Chilli Cream**  
*in a Char-grilled Zucchini Cup*

**Smoked Duck Roll**  
*with Chervil and Quince Jelly*

**Softly Poached Quails Egg, Asparagus Salad & Saffron Aioli (V)**  
*Served in Mini Croustades*

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Above menu requires a minimum order of 15 guests

