

Finger Food Menu 2014

From the bakery

On an open mini bagel

Seared Sirloin, Tarragon & Horseradish Crème Fraîche with Mustard Seeds
Parma Ham, Creamy Pesto & Griddled Courgette
Smoked Salmon, Cream Cheese, Watercress & Cracked Black Pepper
Roasted Red Bell Peppers with Aubergine Caviar

On a open mini foccacia roll

Pesto Chicken with Cumin Roasted Tomato
Pastrami topped with Pickled Onions & Wholegrain Mustard
Seared Fresh Salmon with Citrus Mayonnaise
Soft Goats Cheese, Roasted Courgette & Red Peppers with Basil

On Bruschetta

Chopped Chicken Livers with Gremolata
Grilled Lemon Chicken with Walnut Pesto Cream & Rocket
Prosciutto, Rocket Cream & a Parmesan Crisp
Beetroot Marinated Salmon, Dill Cream Cheese & Orange Zest
Smoked Trout with Beetroot Salsa & Caper Flowers
Roasted Plum Tomatoes with Provençal Herbs and a Balsamic Glaze
Roasted Red Peppers on Crushed Cannellini Beans with Parsley

On mini bridge rolls

Prawns, Lemon Mayonnaise & Cucumber Tartare
Egg Mayonnaise with Fresh Herbs & Watercress
Goats Cheese, Marinated Heritage Beetroot & Thyme

In mini pitas

Chilli Chicken, Guacamole and Cos Lettuce
Moroccan Lamb with Tzatziki & Baby Salad Leaves
Taramasalata with Watercress

Chickpea & Broad Bean Falafel with Hummus and Rocket
Spiced Courgette & Cumin Roasted Tomatoes

On rye

Smoked Mackerel Pate with Pickled Cucumber & Dill
Gravalax, Sweet Mustard & Dill Sauce with Caper Flowers

Hot from the oven

Traditional Chicken Satay with a Peanut Dipping Sauce
Thai Beef Skewer in Sesame Seeds with a Soy Dip
Duck Spring Rolls with Coriander, Ginger & Lime Syrup
Wild Boar Sausages with a Rosemary Mayonnaise Dip
Mini 2 ½ inch Burgers with Melting Cheese & Tomato Salsa
Mini Hot Dogs with Caramelised Onions & French Mustard
Chorizo, Mozzarella & Jalapeño Quesadilla
Mini Steak & Ale Pies

Spicy Crab Cakes with a Thai Dipping Sauce
King Prawns Coated in Coconut, Cumin & Chilli with Coriander Mayonnaise

Tricolore Skewers
Thai Vegetable Spring Rolls with Ginger & Basil Syrup
Three Cheese, Red Onion & Sun-blush Tomato Quesadilla
Crispy Cajun Potato Wedges with Mayonnaise & Sweet Chilli
Courgette & Tomato Burgers with Melting Mozzarella
Sweet Potato & Olive Empañadas
Cheese, Onion & Leek Potato Skins
Mini Mushroom & Shallot Pies

In a cone

From the oven

Lamb Tagine on Feta & Coriander Cous Cous with Hummus &
Pomegranate
Wild Mushroom Risotto with Roast Chicken

Lobster Risotto
Scampi & Chips with Homemade Tartar Sauce
Risotto Primavera
Chunky Chips with

- Roasted Garlic Mayonnaise
- Blue Cheese Dressing
- Malt Vinegar & Malden Sea Salt
- Heinz Tomato Ketchup

Fresh salads in a cone

Spicy Marinated Chicken with Shredded Vegetables and Glass Noodles
Roasted Duck, Pomegranate & Cashew Nuts with a Hoisin Dressing
Fresh Salmon on Herbed Puy Lentils with a Lemon Yoghurt Dressing
Falafel on Shredded Iceberg Lettuce with a Tahini Dressing
Tuscan Bean Salad with Fresh Spring Herbs and Virgin Olive Oil

Soups

n.b. Please note soups require shot glasses which will be added to the hire cost

Pea & Ham Topped with a Pea Shoot
Spicy Tom Yum Soup Topped with Chicken
Chilled Avocado with Lobster & Truffle Oil

Chilled Gazpacho with a Parmesan Crouton
Roasted Aubergine & Lemon Soup
Oven-Roasted Tomato with Fresh Basil

For grazing at

n.b. these will be placed around the venue for guests to help themselves

Herb Grissini with Homemade Roasted Red Pepper Hummus
Seasonal Crudités with Hummus and Tzatziki
Homemade Cheese Straws
Marinated Mixed Olives
Wasabi Peas
Homemade Vegetable Chips