



Festive Finger Food Menu

Delivery fee - £45

Minimum order value: £350

(excluding delivery & VAT)

Delivered on disposable platters

This can be delivered and set up as buffet style with tablescaping and fresh foliage for an additional fee - please let us know if it's required.

Please note: wooden cutlery, bamboo plates and napkins are not included - this can be added as an extra, for £1.50 per person.

All prices VAT exclusive

Finger Food

Minimum of **15** per each selected item

MEAT:

- Pork & Chestnut Sausage Roll with Cranberry Jam and Grated Parmesan (ALLERGENS: egg, gluten - wheat, milk) - **£1.90**
- Chicken Yakitori Skewer with Kewpie Aioli and Pickled Pink Ginger (ALLERGENS: egg, sesame, soya) - **£1.90**
- Harissa Chicken Skewers with Cucumber & Mint Yoghurt and Pomegranate (ALLERGENS: milk, sesame) - **£1.90**
- Turkey & Quail Scotch Egg with Mango Chutney Dip (ALLERGENS: egg, gluten - wheat, milk, mustard) - **£1.60**
- Coronation Chicken Vol-au-Vent with Pomegranate and Coriander (ALLERGENS: egg, gluten - wheat, milk, mustard) - **£1.60**
- Burrata, Prosciutto & Fig Crostini with Balsamic Glaze (ALLERGENS: gluten - wheat, milk, pork) - **£1.50**
- Duck Pate Crostini with Balsamic Figs and Pomegranate (ALLERGENS: gluten - wheat, milk) - **£1.50**

- Pigs in Blankets with Honey & Mustard Glaze, Served with Cranberry Ketchup - 3 per person (ALLERGENS: pork, mustard) - **£1.50**
- Crispy Turkey Mini Burger with Garlic Mayonnaise, Roasted Red Pepper, Tzatziki and Feta Cheese (ALLERGENS: egg, gluten - wheat, milk) - **£2.90**
- Korean Crispy Chicken Bao Bun with Miso Mayo, Cucumber, Wakame, Carrot and Coriander (ALLERGENS: egg, gluten - wheat, milk, mustard, sesame, soya) - **£3.30**
- Beef Angus Mini Burger with Truffle Aioli, Cheddar, Gherkins, and Confit Onion Chutney (ALLERGENS: egg, gluten - wheat, milk, mustard) - **£2.90**
- Pigs in Blanket Sliders with Cranberry & Chilli Jam, Somerset Brie, Kale, and Pickled Red Cabbage (ALLERGENS: egg, gluten - wheat, milk, pork) - **£2.90**

FISH:

- Cajun Salmon Skewer with Lime Yoghurt and Mango Salsa (ALLERGENS: fish, milk) - **£2.00**
- Salmon Spinach Roulade Bites with Horseradish Cream and Preserved Lemon (ALLERGENS: egg, fish, milk) - **£1.80**
- Lime & Ginger Prawn Skewer with Wasabi & Lime Aioli and Pickled Red Chilli (ALLERGENS: egg, fish, sesame, soya, mustard) - **£1.80**
- Open Sourdough Toasted Baguette Bite with Smoked Salmon, Smashed Avocado and Beetroot & Feta Dip (ALLERGENS: fish, gluten - wheat, milk) - **£1.80**

VEGETARIAN:

- Cranberry, Pecan & Goat Cheese Truffles (ALLERGENS: milk, nuts) - **£1.60**
- Stilton, Pear & Honey Crostini with Spicy Candied Pistachios (ALLERGENS: gluten - wheat, milk, nuts) - **£1.50**
- Beetroot Falafel Quail Scotch Egg with Sriracha Aioli (ALLERGENS: egg, mustard) - **£1.60**
- Chestnut, Cranberry & Mushroom Sausage Roll with Spicy Tomato & Onion Chutney (ALLERGENS: egg, gluten - wheat, milk) - **£1.80**

- Truffle Wild Mushroom & Goat Curd Tart (ALLERGENS: egg, gluten - wheat, milk) - **£1.70**
- Antipasti Skewer with Baby Mozzarella, Sun-Dried Tomatoes, Blackberry, and Roasted Fig (ALLERGENS: milk) - **£1.60**
- Truffle Mushroom Choux Puffs with Dill Cream Cheese (ALLERGENS: egg, gluten - wheat, milk) - **£1.70**
- Somerset Brie Crostini with Onion Chutney, Figs, Balsamic Glaze, and Rocket (ALLERGENS: gluten - wheat, milk) - **£1.50**
- Goat's Cheese, Onion Chutney and Dill Mini Quiche (ALLERGENS: egg, gluten - wheat, milk) - **£1.60**
- Beetroot Falafel, Hummus, Roasted Pepper and Tzatziki Mini Burger (ALLERGENS: egg, gluten - wheat, milk, sesame) - **£2.90**

VEGAN:

- Vegetable Spring Rolls with Sweet Chilli Sauce (ALLERGENS: celery, gluten - wheat, sesame, soya) - **£1.60**
- Miso Tofu with Chimichurri Avocado and Pomegranate (ALLERGENS: sesame, soya) - **£1.50**
- Plant-Based Hoisin "duck" Bao Bun with Miso Aioli, Cucumber, Carrot and Coriander (ALLERGENS: gluten - wheat, sesame, soya) - **£3.20**
- Beetroot Falafel with Wasabi Avocado and Pomegranate (ALLERGENS: n/a) - **£1.50**

Desserts

Minimum of **15** per each selected item

- White Chocolate Cheesecake with Raspberry Coulis and Fresh Raspberries (ALLERGENS: egg, gluten - wheat, milk) - **£1.80**
- Dark Chocolate & Orange Tart with Honeycomb Dust (ALLERGENS: gluten - wheat, milk) - **£1.80**
- Mincemeat Crumble Tart with Brandy Mascarpone (ALLERGENS: gluten - wheat, milk, mix nuts) - **£1.80**
- Banoffee Pie Tart with Caramel, Banana and Whipped Cream in Buttery Pastry (ALLERGENS: egg, gluten - wheat, milk) - **£1.80**
- Rocky Road Brownies Topped with Cranberries, Pistachios, Marshmallows and Ginger Biscuit (ALLERGENS: egg, gluten - wheat, milk) - **£1.80**
- Christmas Pudding Bites with Digestive Biscuits, Chocolate, Raisins, and a Pinch of Rum, Garnished with Festive Icing (ALLERGENS: gluten - wheat, milk) - **£2.00**
- Fruit Skewer: Watermelon, Pineapple, Melon with Coconut Yoghurt and Pomegranate (ALLERGENS: n/a) - VEGAN - **£1.50**
- VEGAN Tiffin Bite with Cranberries (ALLERGENS: gluten - wheat, mix nuts) - **£1.80**

Party Platters & Sharing Boards

- **Cheese & Charcuterie Platter** (vegetarian and vegan options available) - serves up to 10 people as a main or 15 as a light starter (ALLERGENS: celery, gluten - wheat, milk, mustard, mix nuts, pork, sesame, soya,) - **£150**

Includes famous festive cheese and charcuterie selection, antipasti, fresh berries, nuts, and chutneys.

Cheese Selection:

- * Truffle Cheddar
- * Somerset Brie
- * Shropshire Blue
- * Manchego
- * Ash Rosary Goat's Cheese

Charcuterie Selection:

- * Saucisson
- * Coppa Tipo Ham
- * Napoli Salami
- * Parma Ham

Extras:

- * Fresh Honeycomb
- * Assorted Antipasti (stuffed cream cheese peppers, cocktail cornichons, sun-dried tomatoes, marinated olives, artichokes)
- * Grapes, Berries, Dried Apricots, Dates and Prunes
- * Roasted Smoked Almonds, Sea Salt & Black Pepper Cashews
- * Artisan Crackers and Bread
- * Confit Onion Chutney, Spiced Pear Chutney

- **Burrata Platter** with Roasted Balsamic Heritage Beetroot, Parma Ham, Figs, Blackberry, Basil Pesto, Artisan Bread and Salted Butter - serves up to 10 people as a main or 15 as a light starter (ALLERGENS: gluten - wheat, milk, pine nuts, pork, soya) - **£125**

- **Mediterranean Meze Platter** - serves up to 10 people as a main or 15 as a light starter (ALLERGENS: gluten - wheat, milk, sesame, soya) - **£125**
 - * Dips: Hummus, Tzatziki, Beetroot & Feta, Labneh
 - * Herby Citrus Tabbouleh
 - * Smoky Aubergine Caponata
 - * Falafel, Stuffed Vine Leaves and Cream Cheese Peppers
 - * Marinated Olives and Artichokes
 - * Marinated Bocconcini Mozzarella Pearls and Feta Cheese
 - * Fresh Cherry Tomatoes on the Vine, Baby Cucumber, Asparagus and Heritage Carrot
 - * Crispy Pitta Bread Bites
 - * Flatbread and Focaccia

- **Exotic Fruit Platter** with Chocolate Sauce and Coconut Yoghurt - serves up to 30 people (ALLERGENS: soya, milk, nuts) - **£95**

- **Festive Dessert Platter** - selection of 4 types of cake with additional macaroons and fresh berries (serves around 20 people) - **£125**
 - * Rocky Road Brownies with Pistachio and Ginger Biscuit (ALLERGENS: egg, gluten - wheat, milk, pistachios)
 - * Carrot Cake with White Chocolate Cream Cheese Frosting (ALLERGENS: egg, gluten - wheat, milk, nuts)
 - * Mincemeat Crumble Cake (ALLERGENS: egg, gluten - wheat, milk, mix nuts)
 - * Salted Caramel Basque Cheesecake (ALLERGENS: egg, milk)
 - * French Macaroons and Fresh Berries (ALLERGENS: egg, milk, mix nuts)