



**Catering Menu  
Finger Buffet**

**£15 for a minimum of 5 items + £3 for any additional item per person**

We like to tailor each menu to suit the needs of your special occasion, so do let us know of anything else you might like.

- **Provençale Focaccia – Vegan** - A delightfully soft, moist and utterly delicious stone baked bread – generously topped with green olives and sunblushed tomato - scented with rosemary, oregano and Nigella seeds.
- **Homemade GF Sourdough Bruchettas – Vegan & Gluten Free** - topped with:
  - fresh green herb pesto and sunblushed tomato;
  - roasted pepper hummus and avocado.
- **Vietnamese Nems – Vegan and Gluten Free** - Spring rolls of steamed rice wraps filled with flash-stir-fried veg and rice vermicelli - gently spiced with fresh ginger and green chillies.
- **World Croquettes Selection**
  - **Moroccan– Vegan & Gluten Free** - Croquettes of crushed chickpeas braised with aubergine, sweet peppers, courgette, carrot, celery, turnip, onion and tomato spiced with a traditional North-African blend – coated and fried in a cornmeal crust
  - **Thai – Vegan & Gluten Free** - Croquettes of gently roasted sweet potato and tender chickpeas simmered long and slow in a bay and lime leaves broth – crushed and folded in a shallots soffrito with creamed coconut, galangal, lemongrass, coriander, sweet basil and green chillies – coated and fried in a cornmeal crust
  - **Bombay - Vegan & Gluten Free** - Croquettes of crushed steamed potato folded with green peas and onion soffrito spiced with a Masala homeblend – coated and fried in a cornmeal crust
  - **Jamaican – Vegan & Gluten Free** - Croquettes of sweet potato, red kidney bean and sweet pepper with creamed coconut, scotch bonnet pepper, fresh thyme and freshly ground allspice berries – coated and fried in a cornmeal crust
- **Mini Kofta Burger – Vegan** - Puy lentil and mushroom burger with onion, garlic, flat parsley, coriander leaf, cumin, coriander seed, green chilli, paprika and oregano served in a Provençal bun with cashew Tzatziki.
- **Spanakopita – Vegetarian** - Filo pastry layered with spinach and onion soffrito with a tangy homemade cashew nut Feta cheese – scented with dill, continental parsley and lemon zest.
- **Caramelised Onion and Mustard Sausage Roll – Vegan** - Homemade vegan sausage baked in Provençal dough with caramelised onion and mustard.
- **Mushroom Arancini – Vegan and Gluten Free** - balls of wholegrain Arborio rice braised with porcini mushroom, shallot, cashew cream and white wine – scented with tarragon and thyme - coated and fried in a polenta crust peppered with nigella seeds.
- **Lemon and Dill Haddock Bites – Gluten Free** - choice cuts of Haddock fillet marinated in lemon juice, dill, garlic and cold pressed olive oil – coated and fried in a cornmeal crust scented with lemon zest and thyme.



- **Lebanese Chicken Skewers – Gluten Free** – Mini chicken fillets marinated in lemon, garlic and olive oil with ground coriander seed, cumin and oregano – grilled over coals and tossed in a chiffonade of onion, mint, coriander leaf and flat parsley.
- **Chargrilled Peppers, Sun-blushed Tomatoes, Feta and Rosemary Quiche – Vegetarian** - Wholemeal shortcrust pastry case filled and baked with a mix of local free range organic eggs, organic cream and milk - sweet red peppers grilled over a coal fire with slow dehydrated cherry plum tomatoes, freshly plucked rosemary and feta cheese.
- **Leek, Mushroom, Tarragon and Gruyère Quiche – Vegetarian** - Wholemeal shortcrust filled and baked with organic crème fraîche, egg, milk, Swiss Gruyère cheese and chestnut mushroom braised with leek, white wine and tarragon.
- **Mature Cheddar and Onion Quiche – Vegetarian** - Wholemeal shortcrust filled and baked with organic crème fraîche, egg, milk, slightly caramelised onion and mature cheddar
- **Sunblushed tomato and Basil Quiche – Vegetarian** - Wholemeal shortcrust filled and baked with organic crème fraîche, egg, milk, part-dried cherry plum tomato and Greek basil.

#### **Sandwich selection**

##### **£10 per person (1.5 rounds per person)**

- **Tuna Thins** - Homemade Focaccia bread thins filled with Albacore Tuna and cucumber slithers folded with homemade garlic and lemon mayonnaise – scented with fresh thyme.
- **Chargrilled Chicken Thins** – Homemade Focaccia bread thins spread with fresh green pesto, filled with mini chicken fillets grilled on coals, cherry plum tomato and watercress dressed in garlic, lemon and olive oil.
- **Avocado and Paprika Hummus Thins – Vegan** - Homemade Focaccia bread thins spread with chickpea pate blended with roasted red pepper and smoked paprika, filled with buttery avocado, baby spinach, cherry plum tomato and cucumber slithers.
- **Cheese Ploughman's Thins – Vegetarian** - Homemade Focaccia bread thins with mature cheddar, homemade pickle, red onion, tomato, cucumber and romaine lettuce.

##### **£15 per item**

- **Focaccia wheel to share between 3-4 people with a choice of fillings:**
  - Green pesto, mozzarella and tomato
  - Roaster pepper hummus, avocado and watercress
  - Tuna, lemon and garlic mayonnaise with cucumber and fresh thyme
  - Pan fried chicken, sweetcorn, lemon garlic mayonnaise and romaine lettuce
  - Cheese Ploughman's - mature cheddar with homemade pickle, red onion, tomato, cucumber and romaine lettuce