

<p>Finger Buffet 1 (minimum 10 guests)</p>	<p>A mixture of the following will be served</p> <p>Sandwiches: Choose 5 sandwich fillings from the following</p> <ul style="list-style-type: none"> • Crayfish in a lemon and dill mayonnaise with rocket • Salmon & Mascarpone • Tuna, red onion and sweetcorn • Chicken & Chorizo with mixed leaves • Roast Beef, horseradish mayonnaise and rocket • Honey roast ham & English mustard • Smoked cheddar & salad (V) • Brie and Mango Chutney (V) • Houmous, sundried tomato & rocket (Vegan) <p>Hot bites: Mini baked potatoes with sour cream and chives (V) (gluten free) Honey mustard cocktail sausages Thai sweet chilli chicken skewers Mini sausage rolls</p> <p>Choose 1 of the following desserts:</p> <ul style="list-style-type: none"> • Mixed fruit platter • Mini chocolate brownies (gluten free) • Cranberry and almond shortbread (gluten free) • Lemon and ginger polenta shortbread (gluten free) <p>An antipasti platter of cured meats, cheese and olives is available for those on a gluten free diet on request.</p>	<p>£6.85</p>
<p>Canapés</p> <p>We recommend you select at least one choice from each section.</p> <p>PLEASE NOTE: MINIMUM ORDER OF 35 GUESTS</p>	<p>Crostini:</p> <ul style="list-style-type: none"> • Chicken liver pate with a cranberry sauce • Smooth Guacamole topped with crayfish tails • Chunky tomato salsa with chicken breast (halal chicken) • Goats cheese and red onion marmalade (V) • Gorgonzola with pear (V) <p>Mini Blinis:</p> <ul style="list-style-type: none"> • Smoked salmon, mascarpone and dill • Pastrami, English mustard cream cheese and rocket • Baby mozzarella, pesto & sundried tomato (V) • Emmental and piccalilli (V) • Houmous topped with olives and sundried tomato (Vegan) 	<p>6 canapés at £4.85 per person</p> <p>9 canapés at £6.15 per person</p>

One landmark building – a unique mix of opportunities

<p>Canapés (continued)</p>	<p>Tartlets:</p> <ul style="list-style-type: none"> • Mushrooms in Vermouth, garlic and herbs (V) • Olive Tapenade topped with cherry tomato (V) • Feta cheese with sweet roasted peppers and a Balsamic glaze (V) <p>Appetizers:</p> <ul style="list-style-type: none"> • Honey mustard glazed cocktail sausages • Lamb meatballs with a mint and coriander yoghurt dip • Thai sweet chilli chicken skewers • Asparagus tips wrapped in parma ham • Baby baked potatoes with a sour cream and chive filling (V) • Peppadews stuffed with cream cheese (V) <p>Desserts:</p> <ul style="list-style-type: none"> • Chocolate Brownie bites • Cranberry and Almond shortbread bites • Lemon and Ginger Polenta shortbread bites • Fresh fruit skewers 	
---------------------------------------	--	--

DRINKS MENU	PRICE (plus vat)
Filter coffee or tea	£1.65
Filter coffee or tea with biscuits	£2.00
Jug of fresh orange juice (Serves 5 glasses)	£5.40
Coke/lemonade	£1.85
Mineral water (1 litre bottle of still or sparkling)	£3.25
Peroni (330ml bottled beer)	£3.15
Bottle of House Wine	£13.00
Bottle of Sparkling Wine	£14.95
<i>A more extensive wine list is available on request.</i>	

Please ensure that you give at least **7 days** prior notice for orders and final numbers.