



Buffet Menus

Elaborate Finger Buffet Menu

Cold Items

Little Chicken and Bacon Pie

Delicious little homemade pies of shortcrust pastry filled
With chicken and sweet cured bacon, cooked with fresh herbs,
Glazed and wrapped in waxed paper

Stuffed Cocktail Croissants

Lovely light croissant sliced and filled with a selection of fillings
Vignotte and Cranberry Sauce: Prawns in a Lemony Mayonnaise
Smoked Salmon and Cream Cheese with black pepper,
Tomato and Basil Salad

Stilton and Walnut Pate

Made with Colston Bassett Stilton, Brandy, butter and
a pinch of chilli powder, rolled in finely chopped walnuts, sliced
and served on a circle of homemade Walnut Bread

Baby Red Onion Tart Tatin

Little tart made with rich shortcrust pastry and
Topped with caramelised sweet red onions

Open French Bread Selection

Toasted slices of French baguette with a ring of grilled red pepper
Filled with goat's cheese and sweet onion marmalade
A ring of green pepper filled with Mozzarella, black olives and anchovies
A ring of yellow pepper filled with prawns and asparagus tips

Oatcakes with Trout

Smoked trout pate on a traditional oatcake
Garnished with a wedge of lemon

Crispy Croutons

Topped with goat's cheese, pesto and a cherry tomato

Parma Éclairs

Homemade little choux éclairs filled with Parma ham
And slices of fresh mango

Homemade Cheese and Cress Rolls

Delicious home baked cheese rolls, split, buttered
And filled with fresh mustard and cress

Open Smoked Salmon Sandwiches

Smoked salmon luxuriously folded onto

Buttered brown bread with a twist of lemon, dusted with black pepper

Fillet of Beef Cigars

Wafer thin slices of rare beef, rolled in brown bread with a dab of English mustard
And watercress secured with a cocktail stick

Italian Open Breads

Thickly sliced crunchy bread with Prosciutto, plum tomatoes and shredded lettuce with a spoonful of
Lemony Mayonnaise with a little creamed horseradish

Parma Ham and Fresh Melon

Slices of Parma ham and melon
Served on a crouton with a Calamatta black olive

Neapolitan Sandwiches

Colourful sandwiches made with alternate layers of tomato, watercress, and egg, thinly sliced to show the
colours

Indian Spiced Chicken Skewers

Chunks of chicken breast oven baked in Indian spices and served on skewers
Served with Mango Chutney

Turkey and Sausage Roulades

Turkey breast fillets stuffed with sausage meat, pistachio nuts, cranberries and fresh parsley wrapped in
sweet cured bacon roasted and sliced

Cheese, Spinach and Rocket Roulade

Pretty roulade made with fresh spinach, rocket leaves and cheese baked and rolled in a coating of crushed
green peppercorns, sea salt and Parmesan

Yorkshire Puddings

Filled with rare beef and a dab of horseradish sauce

Game Terrine

Made with assorted game and pistachio nuts
On a round of granary bread

Smoked Salmon Croutons

French bread crouton with slices of smoked salmon on a
Greek yoghurt sauce sprinkled with chopped chives
With lashings of black pepper

Puff Pastry Bouchées

Filled with prawns in a Lemon Mayonnaise and fresh Dill

Pork Terrine

Made with pork and fresh oranges, served on
a crispy crouton with redcurrant jelly

Mini Cheese boards

Circle of homemade Walnut bread with
Colston Bassett Stilton and a black grape

Decorated with celery leaves

Smoked Duck Breast

With redcurrant sauce on a garlic crouton

Chicken Satay

Bamboo skewer threaded with breast of chicken

Served with a Satay sauce

Smoked Bacon and Avocado

Crispy bacon with avocado on an open granary roll with
a fan of avocado.

Traditional Pork Sausages

In a rosemary and redcurrant glaze

With a grainy mustard dip

Hot Items

Little Hot Muffins

Topped with grilled Welsh rarebit with a tomato

Golden Potato Scones with Parmesan

Scones made with potato, oregano and bacon
Buttered and served warm topped with a cheese and bacon roll

Turkey Roll

Wrapped with sweet cured bacon and a herb sausage
Rolled around lemon and thyme stuffing on a crisp crouton

Goats Cheese and Onion Tart

Puff pastry box filled with caramelised red onions topped
With Goats Cheese

Filo Parcels

Filled with mushrooms in a hot Stilton sauce

Baby Salmon en Croûte

Poached salmon wrapped in Filo pastry
Rolled in sesame seeds

Baby Croissants

Warm croissants filled with smoked ham and Brie

Little Tartlets

Assorted warm tartlets with a variety of fillings
set in double cream:
Red Onion, Creamy Leek, Smoked Salmon or Parsnip and Sesame

Lamb Koftas

Spiced lamb with apricots on a little bamboo stick with a spicy dip

Traditional Pork Sausages

In a rosemary and redcurrant glaze with a grainy mustard dip

Homity Pies

Traditional recipe with little pastry cases filled with
Sautéed onions, potatoes and optional garlic, baked with a cheese topping

Bread Tartlets with Mushroom Filling

Crisp bread tartlets served hot with a filling of mushrooms in cream
With fresh Parsley

Crispy Lamb Triangles

Little pastry triangles filled with lamb and coriander
Sprinkled with cumin and mustard seeds

Sweet Items

Berry Fruit, Cream Cheese and Orange Tarts

Sweet pastry filled with cream cheese, fresh mint, orange zest and juice, and topped
With glazed berries

Praline Sponges

Little sponges made with nuts and glazed mandarins

Baby Christmas Puddings

Decorated with holly and cherries

Summer Tarts

Little sweet pastry tarts with crème patisserie
Topped with a variety of soft summer fruits drizzled with an apricot glaze

Little Cinnamon Meringues

Filled with a cinnamon cream sprinkled with dark chocolate

Thick Cream Brioche

Individual brioche sliced and filled with strawberries and cream with icing sugar

Apricot and Almond Pastries

Delightful sweet puffs made with apricots and flaked almonds wrapped in puff pastry
Decorated with pastry leaves and dusted with icing sugar

Baby Pecan Tarts

Delicious little tarts made with sweet pastry filled with glazed Pecan nuts

Heart Shaped Shortbread

Pretty homemade shortbread with soft fruits

Chocolate Brownies

Wicked, rich chocolate slices dusted with icing sugar

Homemade Scones

Filled with strawberry jam and thick cream

Lemon Cheesecake on Gingerbread

Classic lemon cheesecake on a homemade Ginger Sponge base

Lemon Spice Biscuits

Crisp little biscuits made with fresh lemons and spices

Tiramisu Cake

Delicious cake made with layers of sponge and a Mascapone coffee cream
Dusted with cocoa powder

Praline and Orange Puffs

Choux puffs filled with crushed almond praline in a sweet orange cream

Simple Finger Buffet

Sandwiches

On white and brown bread

Egg and Cress

Ham, Tomato and Mustard

Smoked Salmon and Cucumber

Cream cheese and Cucumber

Smoked Salmon Ruffles

On squares of wholemeal bread with wedges of lemon

Dusted with black pepper

Sausage Rolls

Tiny homemade sausage rolls in sesame seeds

Baby Leek Tartlets

Little herb pastry tartlets filled with sautéed leeks set in cream with chives

Yorkshire Puddings

Filled with rare beef and a dab of horseradish

Glazed Fruit Tartlets

Sweet pastry tarts filled with crème patisserie topped with raspberries and blueberries with a redcurrant glaze