



Special Occasions Finger Buffet

Option 1

Selection of Sandwiches

Pork & Sage Sausage Roll with Apple Puree

Mini Goats Cheese Tartlet with
Beetroot & Pumpkin Seed Pesto(V)

Aromatic Rice Salad with Mixed Beans
& Summer Herbs (V/Vegan & GF)

Upside Down Strawberry &
Elderflower Cheesecake (V)

£12 per head

Option 2

Selection of Sandwiches

Smoked Haddock & Garden Herb Croquette
with Sweetcorn Puree

Vegetable Samosa with Spiced Mango
Chutney (V)

Local Pork Pie with House Piccalilli

Salt Baked Beetroot & Pickled Strawberry
Salad with Garlic Croutes (V/Vegan & GF)

Dark Chocolate Delice with
Passionfruit Puree(V)

£15 per head



Option 3

Selection of Sandwiches

Smoked Pulled Pork & Caramelised Apple Slider

Smoked Salmon Mousse with Toasts & Pickled

Cucumber (Gluten Free option available)

Whitby Crab Arancini with Garden Herb Mayonnaise

Fennel & Onion Bhaji with Coriander & Coconut

Cream (V/Vegan & GF)

Yorkshire Blue Cheese with Plum Bread &

Apple & Date Chutney (V)

Vanilla Panna Cotta with Pimms Jelly (GF)

£20 per head

Optional Extras

Cured Mackerel & Toasts with Lemon Pickle Puree

£3 per head (Gluten Free option available)

Mixed Bean, Chickpea & Picked Chilli Lollipop with
Tomato & Lime Salsa £1.50 per head (V/Vegan & GF)

Marinated Tomato & Buffalo Mozzarella Bruschetta
with Basil Oil £2 per head (V)
(Vegan & Gluten Free option available)

Fennel & Summer Herb Remoulade
£1.50 per head (V/Vegan & GF)