

Finger Food

Selection of hot and cold Finger Food items

Two items - £11.00 | Four items - £22.00 | Six items - £33.00

Additional items - £5.75

HOT ITEMS

Meat

Memphis BBQ Iberico Pulled Pork,
Potato Bun, Broccoli Stalk Remoulade,
Cambozola Cheese

Herdwick Lamb Brazilian Kibbeh,
Hot Pepper Sauce

Dingley Dell Pork and
Apple Sausage Roll,
Red Onion, Treacle Glaze

Banham Farm
Coconut Chicken Satay,
Peanut Sambal (gf)

Fish

Tempura Soft Shell Crab, Bao Bun,
Green Papaya, Pickled Daikon Slaw

Devonshire Monkfish Scampi,
Lemon, Rocket and Caper Mayonnaise
gf available on request

Cornish Cod Burger, Brioche Crumb,
Tartare Sauce, Monterey Jack Cheese,
Cream Bun

Malaysian Spiced Salmon Skewers,
Sambal Kecap (gf, ho)

Vegetarian

Potato, Onion and Romano
Pepper Tortilla,
Romesco Sauce (v, gf, ho)

Smoked Tofu, Bean Sprout,
Oyster Mushroom Spring Roll,
Sweet and Sour Dipping Sauce (ve)

Seasonal Vegetable Bhaji,
Coronation Mayonnaise (ve, gf)

Pea, Broad Bean and Cheddar Quail
Scotch Egg, Sesame Panko Crumb (v)
gf available on request

(v) denotes vegetarian dish. (ve) denotes vegan dish. (gf) denotes gluten free dish. (ho) denotes healthy option.
Menus are subject to change.

If you or your guests have a specific allergy or dietary requirement, please speak to your Event Manager.
All prices quoted are exclusive of VAT and subject to change.

COLD ITEMS

Meat

Shredded Chicken
Vietnamese Spring Rolls,
Sweet and Sour Chilli Dip (gf, ho)

Mini Henson's Salt Beef Bagel, Pickle,
Sauerkraut, American Mustard

Dingley Dell Ham, Egg and Chip,
Pepper Ketchup (gf)

Fish

Poached Wye Sea Trout,
Lemon Crème Fraîche, Hass Avocado,
Pickled Cucumber,
Dark Caraway Seed Toast (gf, ho)

Atlantic Prawns, Cocktail Sauce,
Compressed Cucumber, Gem Lettuce,
Pickled Kohl Rabi, Brioche Bun
gf available on request

Line Caught Kabayaki Seared Tuna,
Seaweed Salad, Wasabi Mayo,
Sesame Paneer Basket

Vegetarian

Carrot and Caraway Scone,
Whipped Wensleydale Cheese,
Carrot Chutney

Rainbow Heritage Garden
Patch Crudités Pots,
Houmous, Zaatar (ve, gf, ho)

Spinach Roulade, Red Pepper
Tapenade, Whipped Cream Cheese
(gf)

Grilled Wye Valley Asparagus, Pickled
Wild Mushroom and Red Onion
Marmalade Tart (ve)

DESSERTS

Fruit Kebabs,
Dark Chocolate Dipping Sauce
(ve, ho, gf)

Chefs dessert of the day
Examples are:
Oreo Cup Cakes
Super Seed Apple and Caramel Flapjack
Espresso Choux Bun
Peanut Butter Blondie

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