



FINGER BUFFETS

Manapés & Grazing Platters

Our manapés are designed to be substantial enough so that your guests feel they have been well-fed, while at the same time easy to eat one-handed without the need for plates or cutlery. Manapés can be served to guests on platters by waiting staff, or you can turn them into a finger buffet by setting the manapé platters out on a buffet table for guests to help themselves to.

For added variety and visual interest, you can combine your finger buffet manapés with grazing platters. Or why not take advantage of our Manapé and Grazing Platter Combo which is a special offer and gives you 5 manapés per head, plus sweet and savoury grazing platters.

Chicken & Poultry

- Cardamom & coconut chicken skewers with coriander & chilli salsa
- Chicken souvlaki skewers with date molasses & tahini dressing
- Peri Peri chicken & chorizo skewers, saffron aioli
- Japanese chicken meatballs (Tsukune) skewers
- Korean Gochujang Chicken skewers with kimchi mayo
- Pomegranate & honey glazed chickens skewers
- Cardamom & coconut chicken skewers
- Lemongrass & coriander chicken skewers with spicy coriander sauce
- Jerk chicken skewers with honey lime cream

Meat

- Spanish skewers of saffron potato, pepper & chorizo
- Pork souvlaki pittas with tzatziki dip
- Jerk pork skewers with banana ketchup
- Za'atar-spiced lamb, baba ganoush, pitta
- Lamb & feta kofta wraps with tahini cream, herbs & pomegranate seeds
- Kashmiri lamb & apricot kebabs with tomato, onion & cucumber raita
- Open-steak sandwich, truffle butter, Parmesan
- Rare-seared beef skewers with horseradish cream sauce
- Rare-seared beef skewers with chimichurri sauce

Sweet

- Salted caramel brownie bites with raspberry
- Mini chocolate & chilli tarts with lime
- Cherry & cardamom yogurt fool pots with honeycomb
- Strawberry cheesecake pots with extra virgin olive oil
- Honey, almond & pistachio tartlet
- Classic lemon tartlets
- Classic strawberry tartlets
- Cardamom, pistachio & rose meringues

Fish

- Beetroot-cured salmon skewers, horseradish, pickled cucumber
- Savoury chou puffs with lemon creme fraiche & smoked salmon
- Miso and orange glazed salmon skewers with pickled ginger & wasabi cream
- Sesame prawn balls with chilli soy dipping sauce
- Chorizo & prawn skewers with piri piri sauce
- Cod brandade on seaweed scones
- Coriander, chilli & lime crabcakes with sweet chilli sauce
- Indian-spiced monkfish & turmeric potato skewers with mango chutney
- Lemon & garlic squid & chorizo skewers, paprika aioli

Vegetarian & Vegan

- Halloumi & vegetable skewers (V)
- Mushroom skewers with mojo sauce (VN)
- Devilled egg, celery salt & asparagus (V)
- Asparagus & goat's cheese frittata with pea, mint & potato (V)
- Tapenade croute, red pepper mousse & semi-dried tomato (V)
- Crispy pea arancini filled with pesto & mozzarella (V)
- Pea & broad bean crostini with pecorino & mint (V)
- Summer herb & feta cheesecake, green grape (V)
- Courgette koftas with smokey tomato aioli (VN)

Key:

All other items served cold
(V): Vegetarian
(VN): Vegan

Manapés cost £5 each and we recommend serving 5-6 per person. Sweet and savoury grazing platters cost £175 each. Our **Manapé + Grazing Platter Special Offer Combo** costs £875 for 25 people. Additional guests added at £30 per head.