FINGER BUFFET LUNCH MENU

Our finger buffet lunch menus have been designed by our creative Head Chef for your enjoyment.

Special diets can be discussed with our Catering team in advance.

£19.00 plus VAT per person  
£22.80 inclusive of VAT per person

Additional items may be added at £2.00 + VAT per person per item

Final numbers are required no later than 48 hours before the date of the function

Simply choose 9 items from the following choices:
Meat options

Newnham college sausage rolls
Crispy Suffolk pork belly with a Filipino style dipping sauce
Sumac glazed chicken skewer with a Lebanese style sauce
Skewered beef with horseradish crème fraîche
South American style glazed chicken wings

Fish options
King Prawn and water chestnut balls served with soy, ginger and garlic sauce
Coconut breaded king prawns
Smoked salmon, cream cheese, red and black roe served on blini
Lemongrass and ginger crab cakes
Cod, prawn and chorizo croquettes

Vegetarian options
Cajun spiced vegetables with a South American dipping sauce (vegan)
Spiced onion Bhaji, yogurt, mint and cucumber sauce
Goats cheese with mixed herbs
Falafels, olives and sundried tomatoes with various flavoured hummus (vegan)
Mini savoury croissants

Sweet options
Mini pop eclairs and macaroons
Chocolate and Salted caramel bites
Mini lemon tart
Chocolate and caramel brownie (vegan)
Mincemeat crumble and citrus fruits (vegan)
Skewered melon and grapes