



F
I
N
G
E
R
B
U
F
F
E
T

Finger Buffet Menu

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

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

£21.00 plus VAT per person

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

Final numbers are required no later than 1 week before the date of the function

Simply choose 9 items from the following choices:

Meat Options

- Newnham college sausage rolls (E G M D)
- Crispy Suffolk pork belly with a Filipino style dipping sauce (SY SS SD G)
- Sumac glazed chicken skewer with a Lebanese style sauce (M CL)
- Skewered beef with horseradish crème fraiche (E M D)
- South American style glazed chicken wings (SD G CL SY)

Vegetarian/Vegan Options

- Cajun spiced vegetables with a South American dipping sauce (Vegan G SD SY)
- Spiced onion Bhaji, yogurt, mint and cucumber sauce (G D M)
- Goats cheese with mixed herbs (D)
- Falafels, olives and sundried tomatoes with various flavoured hummus (Vegan SD SS)
- Mini savoury croissants (G E F SY D N SS)

Fish Options

- King Prawn and water chestnut balls served with soy, ginger and garlic sauce (CR G E SY SS)
- Coconut breaded king prawns (CR G E)
- Smoked salmon, cream cheese, red and black roe served on blini (E G D F SY)
- Lemongrass and ginger crab cakes (CR G SY F)
- Cod, prawn and chorizo croquettes (CR F G E D SD)

Sweet Options

- Mini pop eclairs and macaroons E G D SY N P
- Chocolate and Salted caramel bites E G D N
- Mini lemon tart E G D SY N
- Chocolate and caramel brownie (vegan) G P N
- Mincemeat crumble and citrus fruits (vegan) E G D SD
- Skewered melon and grapes

(H = served hot, V = suitable for vegetarians, Vegan = suitable for vegans,
A = contains alcohol, F = fish, CR = Crustation, ML = mollusc, E = eggs, D = dairy, SD = Sulphur Dioxide,
G = Gluten, SS = Sesame Seeds, CL = Celery, SY = soya, P = peanuts, N = nuts, M = mustard)