



Finger Menus

Our Finger menus work perfectly for a corporate meeting, beautifully presented on our black platters.

Please also have a look at our Deluxe Themed Speciality platters for something a little different. Why not add items from our Individual Items page to your Finger menus?

Meat, fish and vegetarian sandwiches are plated separately.

Euston Menu **£13.50** (minimum 4 people) **per person**

Sandwich selection - prepared on thick cut, malted granary bread with a selection of fillings (4 pieces per person)
 Breaded chicken goujon with ranch dressing (1)
 Veg spring rolls with sweet chilli sauce (2)
 Selection of homemade cakes and desserts (2)
 Seasonal sliced fresh fruit platter (1)

Waterloo Menu **£16.45** (minimum 4 people) **per person**

Sandwich and speciality bread selection (4 pieces per person)
 Breaded chicken coxinha with smoky tomato salsa (1)
 Oven-cooked onion bhaji with mango chutney (1)
 Beetroot falafel with paprika houmous (1)
 Smoked salmon & chive cream cheese pinwheel (1)
 Selection of homemade cakes & desserts (2)
 Seasonal sliced fresh fruit platter (1)

Marylebone Menu **£16.45** (minimum 4 people) **per person**

Sandwich and speciality bread selection (4 pieces per person)
 Tandoori chicken skewer with mint yoghurt dressing (1)
 Mushroom arancini with chive sour cream (1)
 Vegan gyoza dumplings with soy sauce (1)
 Chilli mango crusted prawns (1)
 Selection of homemade cakes and desserts (2)
 Seasonal sliced fresh fruit platter (1)

Paddington Menu **£16.45** (minimum 4 people) **per person**

Sandwich and speciality bread selection (4 pieces per person)
 Honey mustard chicken skewers (1)
 Home-made sausage roll with apple sauce (1)
 Spiced harabara veg croquettes with mango chutney (1)
 Tomato, mozzarella & basil skewers with pesto dressing (1)
 Selection of homemade cakes and desserts (2)
 Seasonal sliced fresh fruit platter (1)

Victoria Menu **£17.45** (minimum 4 people) **per person**

Sandwich and speciality bread selection (4 pieces per person)
 Chinese duck pancakes with plum sauce (2)
 Ras-el-hanout salmon skewers (1)
 Plant-based meatball skewers with smoky tomato salsa (1)
 Crispy veg samosa with green chutney (1)
 Selection of homemade cakes and desserts (2)
 Seasonal sliced fresh fruit platter (1)

Farringdon Menu **£19.75** (minimum 4 people) **per person**

Sandwich and speciality bread selection (4 pieces per person)
 Cajun spiced chicken & pepper skewers with chive sour cream (1)
 Crab & tuna futomaki sushi roll with wasabi, pickled ginger & soy sauce (1)
 Crispy breaded cod goujons with tartar sauce (1)
 A selection of home-made veg quiches (1)
 Spiced sweetcorn fritter with smoky tomato salsa (2)
 Selection of homemade cakes and desserts (2)
 Seasonal sliced fresh fruit platter





Fork Buffet Menus

Fork buffets are a fantastic way to impress your guests, they add an element of sophistication to your lunch. Our buffet catering service in London is able to offer you dishes which are freshly prepared with quality ingredients. You could also hire a range of equipment including table cloths, plate's cutlery, glasses and anything else your event requires.

Camden Buffet Menu **£20.00** (minimum 8 people) **per person**

Fiery chicken breast with grilled vegetables, topped with shredded cheese and citrus-balsamic dressing

Roasted beetroot, Braeburn apple, baby spinach and hazelnut cider dressing

Pesto penne pasta salad with Parmesan shavings, olives, cherry tomatoes and fresh basil

Feta, pea and mint frittata

Chickpea and roasted Mediterranean vegetable

Selection of bread and butter

Lime meringue tartlets

Brixon Buffet Menu **£22.00** (minimum 8 people) **per person**

Grilled chicken breast with dried cranberries, peppers, glazed baby onion, sesame seeds and citrus dressing

Breaded king prawns Caesar salad with anchovies fillet, shaved Parmesan and garlic croutons

Garden salad with house dressing

Mango and french beans salad with shaved fennel

Summery spicy vegetables salad of grilled butternut squash, courgette, peppers with sun-blushed tomato, served with plum chili citrus dressing

Selection of bread and butter

Dessert pot

Greenwich Buffet Menu **£22.00** (minimum 8 people) **per person**

Chargrilled chicken breast with wild rice, lentil, endives, cranberries, topped with crispy onion

Seared shrimp, pineapple, orange segments, bell peppers, spring onions, coriander and sesame seeds with a honey-lime dressing

Fusilli pasta, sun-blushed tomato and Bocconcini with fresh basil and olive tapenade

Mexican style chorizo salad with mixed beans and cherry tomato

Red and golden beetroot salad in a herb and lemon olive oil, garnished with orange segments

Selection of bread and butter

Triple chocolate fudge brownies

Billingsgate Buffet Menu **£24.50** (minimum 8 people) **per person**

Sea bass fillet topped with salmon mousse and king prawns on a bed of shaved fennel salad

Roasted squash, rocket and quinoa salad with toasted pumpkin seeds

New potato, rocket and spring onion with grain mustard dressing

Honey balsamic pork loin with julienne of peppers, mix leaves and mango

Caramelised fig and goats' cheese tartlet large (1)

Crunchy green salad

Mixed fruit Pavlovas

Smithfield Buffet Menu **£24.50** (minimum 8 people) **per person**

Grilled chicken breast, avocado, chopped coriander, cherry tomato and asparagus with spicy lime dressing

Butternut squash tartlet large (1)

Lentil and goats' cheese with sun-blushed tomato salad

Smoked salmon spinach noodles salad

Middle Eastern wild rice salad with pomegranate and coriander

Rocket leaf salad and dressing V

Selection of bread and butter

Tiramisu dark chocolate

Portobello Buffet Menu **£27.00** (minimum 8 people) **per person**

Crispy chicken tossed in our spicy Buffalo sauce with apple wood smoked bacon, blue cheese crumbles, drizzle of Ancho-Chile sauce

Roasted salmon fillet with pesto crust

Avocado with glazed pineapple, walnut, apple, celery with balsamic dressing

Heritage tomato with goat cheese salad pesto dressing

Roasted butternut squash, barley and broccoli with sun-blushed tomato with balsamic dressing

Cheese board selection

Selection of bread and butter

Banoffee cups with vanilla cream