

FINGER FOOD MENU

CHOOSE 5 ITEMS FROM THE SELECTION BELOW

Minimum 20 guests

£31.50 per guest

Additional Items at **£4.20 each**

Minimum of 20 guests

COLD

- Smoked salmon, crème fraiche, dill roulade
- Charred baby corn, ranchero sauce, sour cream (V)
- Tikka chicken, mint yoghurt
- Crostini ratatouille (VE)
- Saffron potato and padron pepper skewer, aioli sauce (VE)
- Bombay potato, mango chutney (VE) (AGF)
- Guacamole, white bean, tortilla, piquillo pepper pot (VE) (AGF)
- Rosary goat's cheese and mint tortilla (V)
- Miniature prawn, cucumber and melon cocktail (GF)
- Coppa, Provençal olive, sun-dried tomato rose

**OUR CHEFS USE LOCALLY SOURCED,
SUSTAINABLE INGREDIENTS**

HOT

- Miso chicken, gochujang BBQ sauce
- Crispy paneer, mango chutney (V)
- Teriyaki salmon and cucumber skewer
- Southern fried chicken, BBQ sauce
- Cocktail sausages, soy and sesame glaze
- Halloumi, bacon, tomato skewer, wild oregano
- Padron pepper and chestnut mushroom skewer, romesco sauce (VE)
- Mint and feta parcels (V)
- Pont neuf potatoes, truffle mayo (VE) (GF)
- Cauliflower cheese puffs, red pepper mayonnaise (VE)

DESSERT

- Citrus tart (V)
- Hazelnut and manjari chocolate cake (V)
- Carrot and buttercream cake (V)
- Vanilla and raspberry choux (V)
- Almond and fig frangipane tart (V)
- Cherry tapioca pearls (VE) (GF)

(V) VEGETARIAN (VE) VEGAN (AVE) AVAILABLE VEGAN, CAN BE ADAPTED AT THE TIME OF BOOKING
(GF) GLUTEN-FREE (AGF) AVAILABLE GLUTEN-FREE, CAN BE ADAPTED AT THE TIME OF BOOKING

Please inform us of any allergies or dietary preferences prior to the event. All prices are exclusive of VAT at prevailing rate.





CAVENDISH SQUARE

BY SEARCYS