



Finger Buffet Menus

£20.50 + VAT per Person

Please contact the Conference Office about any special dietary requirements

Please choose five main course items and 1 dessert from the list below.

Additional items can be added @ £3.00 + VAT per person, per item

All menus are served with a selection of Sandwiches and Potato & Vegetable Crisps
Fruit Juice and Still & Sparkling Water

Hot Choices

- Handmade Caramelised Onion Sausage Rolls
- Suffolk Pork Sausage glazed with Maple Syrup and Whole Grain Mustard
- Soy glazed Chicken with Sesame
- Cornflake roasted Chicken Goujons
- Panko Prawns
- Plaice Goujons with Tartare Sauce
- Onion Bhajis (V)
- Beetroot and Goat's Cheese Tart, Rocket Dressing (V)
- Soy marinated Crispy Tofu (V)
- Thai Dim Sum
- Italian Margherita Pizza (V)
- Vegetable Samosas and Spring Rolls (V)

Cold Choices

- Pork Pie with Sticky Pickle
- Lemon and Thyme Chicken Chunks
- Hot smoked Salmon Rilette, Dill Butter and Rye Bread
- Roasted Salmon Skewer with Lime and Dill
- Prawn stuffed Cucumber
- Smoked Chicken Caesar Salad with Aged Parmesan
- Spiced Houmous, Roasted Squash and Toasted Pine Nut Tart (Vegan)
- Lentil, Red Pepper and Sweet Potato 'Sausage' Roll (Vegan)
- Stuffed Chilli Peppers (V)
- Vegetarian Quiche (V)
- Mixes Harlequin Olives (V)

Desserts

- Open Fruit Scones with Strawberry Jam and Cream
- Carrot Cake with Orange Cream Cheese Frosting
- Lemon tart with Raspberry Cream (Vegan, GF)
- Blackcurrant Crumble Slice with Vegan Chantilly Cream (Vegan, GF)
- Chocolate or Salted Caramel Eclairs
- Chocolate Brownies
- Lemon Drizzle Cake