FINGER BUFFETS FOR A MINIMUM OF 15 GUESTS

All menus are accompanied by a Seasonal Fruit Basket and Tea, Coffee & Water

**Menu A1 (£20.35/person)**

- Assorted Sandwiches with Meat & Vegetarian Fillings
- Selection of Bridge Rolls with Meat & Vegetarian Fillings
- Seasonal Crudités with Houmous
- Six Savoury Hot & Cold Items
- Chocolate & Caramel Salted Bites

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**Menu A2 (£16.80/person)**

- Assorted Sandwiches with Meat & Vegetarian Fillings
- Selection of Bridge Rolls with Meat & Vegetarian Fillings
- Seasonal Crudités with Houmous
- Six Savoury Hot & Cold Items
- Chocolate & Caramel Salted Bites

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**Menu A3 (£15.42/person)**

- Assorted Sandwiches with Meat & Vegetarian Fillings
- Selection of Bridge Rolls with Meat & Vegetarian Fillings
- Seasonal Crudités with Houmous

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**Menu A4 (£12.60/person)**

- Assorted Sandwiches with Meat & Vegetarian Fillings
- Selection of Bridge Rolls with Meat & Vegetarian Fillings
- Seasonal Crudités with Houmous
HOT FORK BUFFETS FOR A MINIMUM OF 10 GUESTS

One of the main dishes can be replaced for a Vegetarian Dish at £11.99/person

**Menu B1 (£23.85/person)**

- Steak & Mushroom Pie
- Roast Salmon with Honey Lime Glaze
- Selection of Market Vegetables
- Four Seasonal Salads
- Bread Rolls with Butter
- Chocolate Fudge Cake
- Seasonal Fruit Basket
- Tea, Coffee & Water

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**Menu B2 (£18.80/person)**

- Thai Chicken Curry
- Roasted Mediterranean Vegetables & Falafel
- Basmati Rice & Selection of Market Vegetables
- Two Seasonal Salads
- Lemon Cheesecake
- Seasonal Fruit Basket
- Tea, Coffee & Water

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**Additional Items (£8.40/person)**

- English & Continental Cheeses with Grapes & Biscuits

Please Note

An adapted version of the finger buffet menus is available for groups under 10 people.

We are happy to design a buffet menu to suit your event, please contact the College’s Head of Catering, Matthew Carter or phone: 01223 334262