

FINGER FOOD MENU

Luxury & Large warm - £2.50 per item, per guest

- Satay chicken skewer with sour cream dip
- BERTHA charcoal cooked kilted chorizo wrapped in bacon
- Pork belly & sweet potato skewers
- Rustic Pizza slices combination of - vegetarian and other options
- Mini burgers with tomato & herb relish
- Mini BBQ pulled pork buns

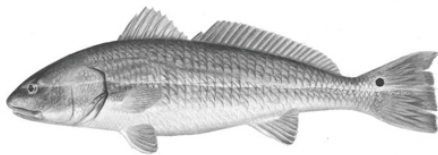


Smaller warm - £1.95 per item, per guest

- Salt & pepper golden calamari with paprika dip
- BERTHA charcoal cooked asparagus spears
- Thai fish cake bites with sweet chilli sauce
- Chinese veg spring rolls
- BERTHA charcoal roasted mediterranean veg skewers
- Haggis & black pudding bon bons (one of each type per guest)

Luxury & Large cold - £2.50 per item, per guest

- Baby Caesar salad with crouton and parmesan
- Goats cheese, balsamic & fresh fig bruschetta
- Fresh Scottish oysters (one oyster per item)
- Yorkshire pudding stuffed with roast beef & horseradish
- Luxury cheese board with selection of crackers, oatcakes and chutney
- Selection of cold & smoked cured meats with rustic breads



Smaller cold - £1.95 per item, per guest

- Mini spiced Bloody Mary
- Wild mushroom & stilton tartlet
- Smoked salmon & creme fraiche on oatcakes
- Sundried tomato & rosemary flatbread slices
- Tomato & diced herb croustini

Small Sweets £1.50 per item, per guest

- Chocolate brownie squares
- Luxury Flapjack bites
- Millionaire shortbread
- Summer fruits dipped in chocolates
- Selection of scones with jam & clotted cream



**Minimum order size of 30 of any one item, with at least three items picked per function
e.g 30 people x 3 items x Cost per item picked = Minimum cost**

Booking Requirements & Guest Advice

1. Remember to cater for all your guests' dietary requirements and tastes
2. We suggest you pick from multiple sections so you have a balanced offering for your guests.
3. You can mix and match by booking more options for smaller numbers eg if there are 100 guests you could pick 8 items for 50 people rather than 4 items for 100 people and it will still cost the same but give you more choice of items!
4. All orders must be placed at least 7 days before the date of your booking.
5. Pre-payment is required due to the bespoke nature of the food. This is non-refundable within 72hrs of the booking.
6. To calculate costs - the number of guests ordered for x number of items ordered x cost of each item = total