



DOCKYARD EVENTS

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Finger Buffet Menu

A delicious Chef's selection of homemade wraps filled with premium meat, fish and vegetarian fillings (Three per person)

With three accompaniments at £18 per person

With five accompaniments at £25 per person

With seven accompaniments at £25 per person

Please choose from the Meat and Fish accompaniments:

Meat

Field Place farm pork, onion and sage roll
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Tandoori chicken skewer with a raita dip
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Cocktail Cumberland sausage with honey & sesame seeds
~ ~

Chicken satay with satay sauce dip
~ ~

Teriyaki Wheatley farm beef and red pepper skewer
~ ~

Chicken, Severn Spots chorizo and red pepper kebab

Fish

Severn & Wye smoked salmon, dill & crème fraiche blini
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Japanese tempura prawn with Thai chilli dip
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Panko breaded Brixham cod goujons with tartare sauce
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Sweet chilli king prawn skewer
~ ~

Coriander, chilli and lime marinated salmon brochette with a mint yoghurt
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Smoked haddock and chive fish balls coated in panko bread crumbs with tartare sauce



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Please choose from the Vegetarian and Dessert accompaniments:

Vegetarian (V)

Classic quiche filled with blue cheese, Romsey watercress and tomato
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Bocconcini, semi dried tomato & black olive crystal pick
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Caramelised peppers and aubergine, crumbled feta, bruschetta and balsamic oil
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Sun dried tomato and feta cheese frittata with caramelised onion chutney
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Caramelised balsamic onion & mature cheddar tart
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Mini Thai vegetable spring roll
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Tartlet of feta and sun blushed tomato with amaranth cress

Dessert

Dark chocolate brownie
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Mini strawberry cheesecake
~ ~

Fresh cut seasonal fruit brochette
~ ~

Vanilla panna cotta with local apple compote