

The Bridgewater Hall

Finger Buffet Menus

Ideal for conference and meeting lunches or dinners, these high quality menus are created by our Head Chef, with items on each menu designed to complement each other. Meat, fish and vegetarian options are always served from separate platters.

Finger Buffet Menu 1 £14.95

Selection of sandwiches & rolls
Hickory smoked chicken, chorizo & pepper paddles
Salmon and dill quiche
Broccoli and cauliflower tempura, with a lemongrass & sweet chilli dip (v)
Kidderton goats' cheese, topped with sun-blushed tomato tapenade and fresh asparagus (v)
Mini cherry meringue tart (v)

Finger Buffet Menu 2 £16.25

Selection of sandwiches & rolls
Beef and horseradish sliders
King prawn, cherry tomato & pesto paddles
Empanada of beetroot, feta and almonds (v)
Artichoke, red pepper & pesto tartlet (v)
Pitta crisps & dips (v)
Duo of choux buns - white chocolate and lemon posset, dark chocolate and orange posset

Finger Buffet Menu 3 £16.25

Selection of sandwiches & rolls
Chicken, leek & chardonnay pie
Peppered mackerel on crostini with pickled cucumber
New potato, spring onion, dill and red pepper frittata (v)
Goats' cheese and rocket croquettes with smoked paprika mayonnaise (v)
Pitta crisps & dips (v)
Chocolate wafer biscuits, filled with set lemon curd (v)

Finger Buffet Menu 4 £17.25

Selection of sandwiches & rolls
Lamb and sweet potato samosas
Herb-rolled monk fish and chorizo brochettes
Butternut squash, sweet potato and asparagus pie (v)
Beetroot, chickpea and halloumi slider with caramelised onion and chilli jam (v)
Chilli rice crackers (v)
Mini tiramisu (v)

Healthy Option Finger Buffet £16.25

Selection of spinach & tomato wraps, malted & wholemeal bread sandwiches
Hoi sin pork fillet, red onion and pepper paddles
Baked cod, spinach and red bean cakes, coated in sesame & poppy seeds
Baked asparagus bundles, wrapped in carrot, with harissa dip (v)
Mozzarella, basil, picante olives and sun-blushed tomato skewers (v)
Root vegetable crisps (v)
Mixed fruit kebabs, with mint yoghurt (v)

Special dietary requirements catered for and allergen information available - please contact the Conference & Events Team for more information