



reedhall
conference and event venue

Finger Buffet Menu

Menu one

Selection of Mediterranean filled breads (m,f,v)
Traditional Cornish pasties (m,v)
Thai style king prawns in Devon chilli jam (f)
Roasted Mediterranean vegetable pizza slices (v)
Hand cut jacket wedges with Cornish sea salt and Devon Blue cheese dip (v)
Hogs Bottom strawberry jam scones with fresh Devon clotted cream (v)

Menu two

Selection of filled wraps (m,f,v)
Cheese and tomato quiche (v)
Salmon and chorizo fishcakes with Otter Vale tomato chutney (m,f)
Chicken yakitori and plum dip (m)
Herby potato balls (v)
Mini cream filled macaroons (v)

Menu three

Traditional selection of sandwiches (m,f,v)
Homemade West Country crab and dill tart (f)
Oven baked chicken pieces with pesto breadcrumbs (m)
Red onion and goats' cheese tartlet (v)
Mini röstis with tomato salsa (v)
Selection of mini cakes (v)

Menu four

Mixture of sandwiches and filled rolls (m,f,v)
Selection of Endacott's Bakery mini pies (m,v)
Cajun salmon bites with horseradish crème fraiche (f)
Homemade falafel and houmous mis en bouche (v)
Mini waffles with garlic dip (v)
Fruit tapas

Menu 1 - 4 all £15.75 per person

Add:

Tea and Coffee £2.50 per person
Carton of fruit juice £4.15

Why not substitute the mini desserts for a fresh fruit platter? Please ask for details.

Something more simple...

Menu five £8.45 per person

Selection of sandwiches and filled rolls (m,f,v)
Burts crisps
Fruit tapas

Menu six £10.45 per person

Selection of sandwiches and filled rolls (m,f,v)
Burts crisps
Fruit tapas
Mini cream filled macaroons