





A selection of finger food items served buffet-style. All served with freshly brewed coffee, a selection of premium teas from the Clifton Tea Co. and orange juice.

Also served with complimentary mini-mince pies baked in-house.

Maple-glazed pigs in blanket & crispy shallots

Coronation turkey, toasted naans, nibbed almonds & coriander

Vintage Cheddar & cranberry sausage rolls

Salmon gravlax, pickled cucumber, cream cheese & pumpernickel

Chilli lime crayfish brioche sub, coriander & mango salsa

Smoked mackerel mousse, crispy capers & croûte

Cashel blue & caramelised pear tartlet (V)

Parmesan shortbread, whipped goats cheese, red onion jam & basil cress (V)

courgette fritters, lime & coconut yoghurt dip (VE)

Please note that our recipes may change unexpectedly due to supplier issues or product updates, which could affect the listed allergens in any dish. If you have any food allergies or dietary needs, please inform our catering team. Also, be aware that our fish dishes may contain bones.

(V) VEGETARIAN / (VE) VEGAN

GRAYSONS

