



Bradbourne House

Sample Conference Buffet Menu

FINGER BUFFET SELECTION

A selection of deli style premium sandwiches including wraps, Italian breads and freshly baked rolls with meat, fish and vegetarian fillings (3 pieces per person)

Choose 5 of the following items;

Tandoori Ashford farm chicken skewer with a raita dip

Pork, pickle and mature cheddar sausage roll

Spicy lamb keema brochette with minted yoghurt dip

Smoked ham, mature cheddar & free range egg on dark rye

Crisp baby gem leaf topped with luxury prawn cocktail

Tempura king prawn with a sweet chilli dip

Savoury Severn and Wye smoked salmon, cream cheese & spinach muffins

Smoked salmon and avocado on dark rye

(v) Cherry tomato, basil infused bocconcini and black olive skewer

(v) Sun blushed tomato and feta free range tortilla with onion chutney

(v) Classic mini quiche filled with goat cheese with watercress and tomato

(v) Thai vegetable spring roll with Thai chilli dip

Homemade chocolate brownie

Mini cake selection

Vanilla pannacotta with Kent apple compote

Fresh cut seasonal fruit brochette

Fresh cut seasonal fruit platter