



Bradbourne House

# *Finger Buffet Selection*

## THE GLADSTONE COLLECTION

PLEASE SELECT ANY 8 AND 2 DESSERTS

### COLD

Salmon gravadlax on dark rye bread with lemon crème fraiche and dill  
Ashford chicken, avocado, red pepper and rocket bruschetta  
Leek and Gorgonzola tartlet topped with mizuna  
Golden cross goat cheese and red onion bruschetta with micro cress  
Peppered mackerel pate on toasted focaccia and tomato confit  
Pesto marinated bocconcini, sun blushed tomato and black olive skewer  
Old spot chipolatas glazed with honey, grain mustard and rosemary

### HOT

Chilli and rosemary potato wedges with herb and garlic dip  
Ashford farm chicken satay with a roasted peanut, chilli and coconut dip  
Vegetable samosa with cucumber raita  
Middle Eastern spiced lamb and coriander kofta with tzatziki  
Panko bread crumbed Ashford chicken goujons with a spicy curry dip  
Tempura prawns with a Thai chilli sauce  
Mini battered Brixham cod and chips with fine tartare sauce

### DESSERT

Cantaloupe melon, strawberry and mint brochettes  
Mini Sticky date and ginger bites  
Bakewell tart  
Strawberry cheesecake  
Valrhona chocolate and pecan brownie  
Lemon drizzle cake with a lemon frosting

### BEVERAGE

Selection of tea filter and coffee to include; English Breakfast, Earl Grey, fruit and herbal

# *Finger Buffet Selection*

## THE BRAEBURN COLLECTION

PLEASE SELECT ANY 8 AND 2 DESSERTS

### COLD

Roasted king prawns and Scottish salmon skewers with chili and coriander glaze

Lebanese falafels with charmella humus

Asparagus wrapped in parma ham

Prosciutto ham, buffalo mozzarella, pesto and rocket bruschetta

Crostini of Roasted vegetables with tapenade and basil cress

Free range chicken tikka brochette with raita and coriander cress

### HOT

Kentish beef burgers topped with pancetta and mature cheddar, chipotle sauce in a mini brioche roll

Moroccan spiced lamb, feta and spinach kebabs with tzatziki

Breaded panko goujons of Brixham sole served with hand cut chips and lemon mayonnaise

King prawns in filo pastry with a sweet chilli sauce

Crispy vegetable spring rolls with sweet n' sour sauce

Bruschetta style Provencal of vegetables

### DESSERT

Selection of fresh seasonal and tropical fruits skewers, dipped in melted chocolate

East Malling apple and pear tart topped with a crumble topping

Chantilly cream filled profiteroles dipped in dark chocolate

Valrhona chocolate and Bailey's mousse

Individual carrot cake with a cream cheese frosting

Individual glazed lemon tart with raspberries

### BEVERAGE

Selection of tea filter and coffee to include; English Breakfast, Earl Grey, fruit and herbal infusion

# Finger Buffet Selection

## THE BARDSEY COLLECTION

PLEASE SELECT ANY 8 AND 2 DESSERTS

### COLD

Roasted king prawns with coriander and lime skewer

Fillet of beef medallions with red wine and truffle sauce, served on toasted polenta cakes

Duck parfait served on toasted brioche with aged balsamic and fig jam

Feta and Kalamata olive frittata with caramelised red onion relish, topped with micro cress

Cured salmon with beetroot and horseradish, served on soft rye bread with dill

Slow cooked aromatic duck with cucumber, spring onion in crispy pancakes with a hoi sin dipping sauce

### HOT

Miniature sliders of Hereford beef, Swiss cheese, crisp gem, Stokes ketchup, cornichon

Ginger and soy marinated king prawns in filo pastry with a sweet chilli sauce

Malaysian style chicken satay served with toasted cashew nut and sesame dressing

Fresh pea, chickpea and mint falafel, lemon yoghurt

Chargrilled Wye valley asparagus, air dried Kent tomato, olive and parmesan shavings

Polenta crusts, roast sea bream, black olive and tomato salsa

### DESSERT

Cheese board to include; a fine selection of local cheeses served with artisan breads and crackers and complimented with grapes and chutneys \*

Individual East Malling apple and pear tartlet, served with mascarpone and vanilla

Mini meringue nests filled with whipped Chantilly cream and Kentish seasonal berries

Warm caramelised East Malling apple samosa, tea soaked sultana puree, 5 spice, and crème fraiche

Individual dark Belgium chocolate and walnut cake

Crème caramel with raspberries and vanilla cream

Poached pear and almond tart with vanilla cream

### BEVERAGE

Selection of tea filter and coffee to include; English Breakfast, Earl Grey, fruit and herbal infusion

\*3 MENU OPTIONS