



FINGER & BOX FOOD

Our chefs have designed a range of hot box and finger food lunches

All menus can be offered as a delegate package, which would include a Chefs choice hot box option alongside your chosen finger food, three servings of Fairtrade coffee and tea, viennoiserie and a fresh juice and smoothie station (for one break of your choice) and a sweet treat and homemade biscuits (for the second break of your choice).

Filtered water is available during the refreshment breaks and all special dietary requirements are catered for.

Finger and box food menu 1 £24.95

Package price £37.70

Your menu will consist of one hot box and one finger food item.

Finger and box food menu 2 £25.90

Package price £38.25

Your menu will consist of one hot box and one finger food item with dessert.

Finger and box food menu 3 £31.75

Package price £42.25

Your menu will consist of one hot box and two finger food items with dessert.

Finger and box food menu 4 £33.50

Package price £45.95

Your menu will consist of one hot box and three finger food items with dessert.

FINGER FOOD ITEMS



Vegetarian

- Chickpea burger, spicy hummus **(ve) (h)**
- Jackfruit hirata buns **(v)**
- Curried potato and pea samosa, yoghurt and mint **(v)**
- Spinach and feta borek **(h) (v)**
- Onion and Cheddar pastry roll **(v)**
- Caramelised onion and pear chutney tartlet **(v)**
- Welsh rarebit **(v)**
- Steamed vegetable gyoza, sweet chilli dip **(h) (ve)**

Meat

- BBQ pulled pork, brioche bun, coleslaw
- Buttermilk fried chicken burger, slaw
- BBQ pork or beef hirata buns
- Spicy lamb kofta with mint yoghurt or tahini dips
- Teriyaki chicken skewers, mizhan sauce **(h)**
- Mini slider, Monterey Jack, bacon, BBQ sauce
- Mini teriyaki chicken slider, spring onions, mayo
- Seasonal Scotch egg

Fish

- Hot smoked salmon and leek tart with horseradish crème fraîche
- Crab tartlets, mayonnaise and lemon **(h)**
- Salmon ceviche, yuzu and pickled cucumber **(h)**
- Smoked haddock and leek, melting Cheddar fish cake

Mini savoury glasses

- Cous cous with ratatouille and gazpacho **(ve) (h)**
- Avocado mousse, prawns and smoked paprika straw **(h)**
- Ham hock, rocket tart sauce, wasabi peas **(h)**

Dessert

- Red velvet cupcakes **(ve) (pb)**
- Apple fritters **(ve) (pb)**
- Macaroons
- Salted caramel Opera gateau
- Bakewell tart



(v) – vegetarian | **(ve)** – vegan | **(pb)** – plant based | **(h)** – healthy

Please note that all the prices listed are subject to VAT at the current rate and are from 1st April 2020 to 31st March 2021.

You will be advised of any variations in availability or price should circumstances dictate.

Some of our dishes can be adapted to accommodate any special diets you may have. Please speak to your QEII Taste Event Manager to discuss further.