

Finger Buffet Menu

Towbury Court's finger buffet Menu is professionally presented on platters ready to serve. All food is handmade in our kitchens using only the freshest and finest seasonal produce, priding ourselves in offering tailor made menus to suit all requirements.

Select your own menu from the list below using our sample menus as a guide.

If you have any special dietary requirements please let us know.

Our menus can be made suitable for Gluten Free diets please request this when ordering as we do not make them Gluten Free as standard. Please note we do handle Gluten and allergen containing ingredients in our kitchen. When ordering please state if catering for vegan.

Sandwiches and Wraps

- Smoked Salmon
- Roast Beef & Horseradish with Watercress
- Cheese & Onion Marmalade V
- Ham and Mustard
- Smoked Ham and Tomato
- BLT – Pancetta, Lettuce & Tomato
- Brie, Bacon and Tomato
- Smoked Chicken and Rocket
- Free Range Egg and Cress V
- Smoked Chicken, Rocket and Avocado
- Ploughman's Salad V
(cheese salad & locally produced chutney)
- Prawn and Lemon Mayo
- Coronation Chicken Salad
- Tomato, Mozzarella, Basil and Pesto V
- Hummus and Crunchie Vegetable VV
- Falafel & Rocket VV
- Brie, Grape and Watercress V
- Cheese & Homemade Coleslaw V

Savouries

- Mini Quiche made with Gluten Free Pastry V
(Vegetarian or meat option)
- Sticky Onion Glazed Sausages
(minimum meat content 85%)
- Honey and Sesame Seed Glazed Sausages
(minimum meat content 85%)
- Selection of Olives VV
- Scotch Eggs Quarters
- Mini Baked Potatoes
with Crème Fraiche and Chives VV
- Chicken Goujon's
with Spiced Tomato Dipping Sauce
- Hummus and Vegetable Crudités VV
- Beetroot Hummus and Vegetable Crudités VV
- Greek Skewers VV
(feta, olive, cucumber & tomato)
- Tomato and Mozzarella Skewers V
- Cocktail Sausage Rolls
- Baskets of Crisps VV
- Anti Pasti Skewers
(Salami, Olives & Blushed Tomato's)
- Marinated Tortellini Skewers V
- Vegetable Samosas VV

Sweet

- Mini Brownies VV
- Fruits dipped in Chocolate VV
- Mini Treacle Tarts
- Mini Flapjacks
- Mini Millionaires Shortbread
- Mini Tiffin
(contains nuts)
- Fresh Fruit Platter VV
- Fruit Kebabs VV
- Mini Macaroons
- Mini Meringues V

Vegetarian V Vegan VV

Finger Buffet	Meeting & Event Planning	Crockery & Cutlery	Tea & Coffee	Staff for Service	Price Per Person excl VAT	Price Per Person Inc VAT
Delivery	√	Paper Plates	×	×	From £9.95	n/a
Served Meal	√	√	×	√	£13.95	£16.74



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Terms of booking • Confirmation of all bookings must be made by Letter or Email, along with the date of your event. • A Non-refundable deposit (Amount to be confirmed on booking depending on booking details) is required 120 days before your event. Payment can be made by BACS, Cheque or Cash, made payable to "Towbury Court Fine Foods Ltd". • Final numbers must be given at least 14 days prior to your booking and no decrease in numbers will be accepted after that date, payment is due on arrival of invoice. • Towbury Court Fine Foods Ltd must be notified if any of your guests have any allergies or special dietary requirements as soon as possible before your event, please note that we handle allergy containing ingredients in our production kitchen and store room. • Cancellation within 60 days of the event will be charged at 50% of the total cost. For cancellations of less than 30 days you will be charged 100% of final invoice. All cancellations must be in writing. • We will endeavor to keep within the menu subject to seasonal availability in the event that the produce is not available a suitable alternative will be provided. • Tasting Menus are charged at price per head, cost is removed from final bill if we cater for your event. • Additional charges may be added for hiring of catering equipment depending on menu choices. • Towbury Court Fine Foods Ltd currently have a consistent 5 stars food hygiene rating. • All buffet foods should be removed after 90 minutes in accordance with the current Health and Safety guidelines. • Parking spaces are required at the function with ease of access to the cooking area. • Any equipment hired on your behalf, lost or damaged by you or any guest will be charged at the full replacement cost. • Tasting menus will be charge and deducted from the final invoice if the booking goes ahead.