



Somerville College

Finger Buffet

£13.75 per person ex VAT

Please select eight of the following items:

- Local charcuterie sharing boards
(a selection of local charcuterie, with sun blush tomatoes, marinated mozzarella, olives)
- Pork and apricot terrine with piccalilli
- Beetroot cured sea trout on toast with dill and horseradish crème fraiche
- Paella bites with saffron mayo
- Smoked duck with beetroot and orange on toast
- Pork and apple sausage rolls
- Buffalo chicken meatballs with a blue cheese dipping sauce
- Beef and chorizo bites with guacamole
- Lemon chicken skewers with tzatziki
- BBQ pulled pork slider with corn salsa

- Vegan maize boards
(stuffed vine leaves, humus, smoked aubergine dip, falafel)
- BBQ cauliflower wings with smoky tomato dipping sauce (Vegan)
- Mushroom rolls (Vegan)
- Whipped feta on toast, with sun blush tomatoes and a black olive caramel (V)
- Fig and brie tarts (V)
- Butternut squash and delcelatte arancini with pear chutney (V)

Please select two of the following desserts:

- Scones with jam and clotted cream
- A selection of mini tarts
- Carrot cake
- Mini brownies (vegan)