

TEL: 01208 74426

BARNETT FARE FINGER BUFFETS

Royal Cornwall Pavillion Prices.

ALL PRICES ARE SUBJECT TO VAT AT THE CURRENT RATE

Barnett Fare Finger Buffets are designed to cater for a wide variety of tastes and budgets. In all our menus local seasonal produce is used wherever possible.

The buffets are presented trayed and extensively garnished with specialty lettuce, tomatoes and fresh fruit where appropriate. All this is included in the price of the menu.

Examples of our buffets are shown below, but these can be varied to suit your needs. Vegetarian and special diets can also be catered for if required.

We can quote you for an all inclusive priced menu perhaps to include, a glass of wine and coffee for all your guests on request. Should you require any staffing this can be arranged.

The buffet chosen is supplied complete with china, linen and is delivered to you at your home or office. We will supply you with the necessary black rubbish sacks and yellow plastic sacks for your dirty crockery. The crockery and linen will be picked up by Barnett Fare.

Tea and Coffee are charged at £1.10 person plus Vat.

Tea Coffee and Biscuits are charged at £1.30 per person plus Vat.

Orange Juice is charged at £1.10 per person plus Vat.

*Please Note
Menu prices and products made change due to seasonal fluctuations*

Working Lunch Menu
£6.30 per person Plus Vat

Our Own Cornish Cocktail Pasties
(Vegetarian or Cheese and Onion can also be supplied)

Selection of Sandwiches
(A selection of at least three different fillings will be supplied from the list below)
Ham, Egg Mayonnaise and Cress,
Tuna with Mayonnaise. Cheese and Pickle, Turkey

Crisps

Homemade Cakes
A Selection of Fresh Fruit

Menu A £7.20 per person (plus VAT)

Our Own Cornish Cocktail Pasties
Steak Cheese and Onion

Wings of Fire
Sausage Kromoskies
(Sausage Meat, Cheese, Herbs and Onions)

Vol-au-vents Prawn Mayonnaise Garlic Mushroom

Provençal Quiche Sweet Onion Tart

Selection of Sandwiches.
Carved Ham Home cooked Chicken Egg and Salad
Cheddar Cheese with Onion Chutney

Vegetarian Options

Miniature Fresh Fruit Pavlovas
Carrot Cake
Fresh Fruit Pieces

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Menu B £7.20 per person (plus VAT)

Our Own Cornish Cocktail Pasties

Steak Cheese and Onion
Barnett Fare Chicken Sate with Plum Sauce
And Melon
Japanese Prawns
Coated lightly with Breadcrumbs in a Japanese Style
(Trayed with Dips and Garnished with Seasonal Fruits)

Selection of Sandwiches
Prime Beef Tuna Mayonnaise Egg and Cress
Cheese and Tomato

Mini Indian Selection
Onion Bhaji, Spinach Pakora, and Aloo Tikka
Vegetable Samosas

Vol-au-vents
Ham and Sweetcorn Spicy Vegetable Tikka

Miniature Fresh Fruit Pavlovas
Chocolate Brownie
Fresh Fruit Pieces

Menu C £7.99 per person (plus VAT)

Our Own Cornish Cocktail Pasties
Steak and Cheese and Onion

Beef Skewers with Spicy Dip
Garnished with Melon
Oriental Fillo Prawns
With Rose Marie Sauce

Selection Of
Brown and White Petit Baguettes
Salmon and Mayonnaise
Bacon Lettuce and Tomato Boiled Egg and Salad
Smoked Cheese and Salad

Spinach and Ricotta Fillo Parcels
Vegetable Dim Sum

Classical Petit Four Selection
Miniature Fresh Fruit Pavlovas Rum Truffles
Fresh Fruit Kebabs

Menu D £9.50 per person (plus VAT)

Butterfly Prawns
Coated lightly with Breadcrumbs in a Japanese Style
Served with Dips and Seasonal Fruits

Chicken Tikka
Sausage Kromoskies
(Sausage Meat, Cheese, Herbs and Onions)

Savory Barquettes
A Selection of Pastry Boats with Various Fillings
Apple and Stilton,
Tuna or Crab

Asparagus Rolls
Mini Indian Selection
(Onion Bhaji, Spinach Pakora and Vegetables Samosa)

Cucumber Sandwiches
Open Bridge Rolls with Egg and Cress
Brown Bread
Smoked Salmon Triangles

Crudités with Dips
(Mushrooms, Carrots, Cucumber, and Cauliflower)

Classical Petit Four
Miniature Fresh Fruit Pavlovas, Viennese Whirls
Mini Chocolate Choux and Rum Truffles
Garnished with Seasonal Fruits