

# Deluxe Finger Food

We offer a range of deluxe finger food to suit all tastes & dietary requirements.

Deluxe finger foods can be used as hors d'oeuvres to your main meal or as a light snack to enjoy during your cruise.

Please choose from the following options:

## Option 1

7 Item Deluxe  
Finger Food package

**24.95** per person

## Option 2

9 Item Deluxe  
Finger Food package

**28.95** per person

## Option 3

12 Item Deluxe  
Finger Food package

**34.95** per person

A staffing charge of **£130** is applied per **25 people or part of.**

The deluxe finger foods are listed below in the following four sections & you can mix & match from all sections.

- ◆ Meat ◆
- ◆ Fish◆
- ◆ Vegetarian ◆
- ◆ Vegan ◆

All Deluxe Finger Food items are served cold.

Most can also be served hot but will incur a one off staffing charge of **£130**.

Please note that certain meat choices, indicated by **{H}** can only be served hot & therefore incur the additional **£130** staffing charge.

# Meat

- ◆ Marinated Thai & coconut chicken skewers <sup>DF/GF</sup> ◆
- ◆ Homemade pork & black pudding Scotch eggs ◆
- ◆ Mini chicken Caesar wraps with Parmesan cheese ◆
  - ◆ Sausage & caramelised red onion rolls ◆
- ◆ Ginger & hoisin-marinated chicken drumsticks & wings ◆
  - ◆ Sticky Cumberland sausages marinated in honey & seeded mustard ◆
- ◆ Homemade Piri Piri-marinated chicken drumsticks <sup>DF/GF</sup> ◆
  - ◆ Mini Yorkshire with peppered roast beef topped with a horseradish roulade ◆
  - ◆ Mini beef hamburgers topped with homemade tomato chutney & spicy mustard {H} ◆
    - ◆ Spiced lamb Kofta skewers served with a refreshing cucumber & mint raita sauce {H} ◆
  - ◆ Lamb Mughlai slider burgers in a sesame seed bun with crispy onions & a minted yoghurt {H} <sup>DF</sup> ◆
    - ◆ Mini Cumberland sausage in a hotdog bun with a duo of sauces {H} <sup>DF</sup> ◆

# Fish

- ◆ Thai spiced fish cakes served with a tangy dipping sauce <sup>DF</sup> ◆
- ◆ Salmon brochette served with a dill dip <sup>DF/GF</sup> ◆
  - ◆ Filo tarts filled with spicy prawns, topped with a mango salsa <sup>DF</sup> ◆
  - ◆ Smoked salmon-filled bagels with a chive cream cheese ◆

# Vegetarian

- ◆ Savoury tart filled with goat's cheese & red onion marmalade ◆
- ◆ Thyme & garlic-flavoured aubergine & mozzarella rounds ◆
- ◆ Smoked cheddar quesadilla with Pico De Gallo ◆

# Vegan

- ◆ Roasted pepper & sun-dried tomato bruschetta <sup>DF</sup> ◆
  - ◆ Sweet potato & sesame falafel served with vegan yoghurt <sup>DF/GF</sup> ◆
  - ◆ Crisp beetroot & flaxseed tortilla with a side of paprika hummus <sup>DF</sup> ◆
- ◆ Tomato & olive tapenade topped with asparagus, in a savoury beetroot tart shell <sup>DF/GF</sup> ◆
- ◆ Vegetable crudities with assorted breads & dips <sup>DF</sup> ◆
  - ◆ Crisp falafel patties filled with spiced chickpeas, parsley & garlic <sup>DF/GF</sup> ◆
  - ◆ Mini courgette fritters topped with a spiced roast tomato sauce ◆
  - ◆ Mini Indian samosas with a side of sweet mango chutney <sup>DF</sup> ◆
  - ◆ Homemade onion bhargis ◆

## Key

DF = Dairy Free

GF = Gluten Free

## The small Print.....

- Minimum numbers for this menu are **25** people.
- A staffing charge of **£130** is applied per **25 people or part of**.
- All Deluxe Finger Food items are served cold. Most can also be served hot but will incur a one-off staffing charge of **£130**.
- Please note that certain meat choices, indicated by **{H}** can only be served hot & therefore incur the additional **£130** staffing charge.
- LTBC reserve the right to substitute items of equal or greater quality & value should the need arise.
- Make sure all dietary requirements for your guests have been covered, as alternative requests on the day cannot be guaranteed.
- For your information, we are committed to helping the environment & reducing our carbon footprint. These menus are supplied with high quality, fully recyclable bamboo plates and vegware cutlery (tea & coffee served in china cups) where applicable. Should you wish to have china crockery & silverware, there will be an additional charge of **£180**.

**Please refer to the 'Dietary' button for all dietary requirements & allergen information.**

**All prices are exclusive of VAT.**