



**FULLER'S**

**MENUS**

FOR WEDDINGS & FUNCTIONS



# FINGER FOOD

*Create your perfect informal buffet with these mix and match dishes*

## **Meat Based**

Lamb kofta bites, minted yoghurt  
Cornish Orchards sausage roll  
Vietnamese spicy chicken wings  
BBQ south coast ribs  
Sticky sausages

## **Sliders**

BBQ pulled pork slider  
Buttermilk chicken slider  
Chalcroft beef slider  
BBQ jackfruit slider (v)  
Falafel and Minted coconut yoghurt slider (pb)

## **Fish Based**

Salt and pepper squid, sriracha aioli  
Smoked mackerel pâté on toast  
Mini fish and chips

## **Plant Based**

Pulled jackfruit taco, mango salsa (pb)  
Spinach, potato and onion samosa (pb)  
Spiced chickpea fritter, sweet chilli jam (pb)  
Sweetcorn Fritters, roasted tomato salsa (pb)  
Hummus and flatbread (pb)

## **Wheat/Dairy free based**

Harissa prawn skewers, sriracha and honey mayo  
Pulled jackfruit taco, mango salsa (pb)  
Vietnamese spicy chicken wings  
BBQ south coast ribs  
Sweetcorn fritters, roasted tomato salsa (pb)

## **Sweet treats**

Sweet mini doughnut (v)  
Profiteroles, chocolate sauce (v)  
Mini lemon meringue pie (v)  
Molasses and hop sticky toffee pudding (v)  
Chocolate brownie (v)

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## PRICING

Choose five items across the whole selection to create a buffet board.  
Each buffet board is £20. Create as many different boards as you like  
but there is a minimum order of 10 orders per board.



Adults need around 2000kcal a day. If you have an allergy please talk to a team member.  
Dishes may not contain specific allergens, however our food is prepared in areas where cross contamination may occur.  
(v) vegetarian (pb) plant-based