



2025 Finger Buffet Menu

CHOPBOX  
CATERING



Our menus for guest stays and events celebrate the best of Cornish produce, seasonal ingredients and herbs and vegetables grown onsite at our base kitchen. Everything from sauces to breads and puddings are handmade by us.

**v = suitable for vegetarians | vg = suitable for vegans | vgo = a vegan option can be prepared**

Some of our recipes can be adjusted to substitute out ingredients containing allergens for non-allergen containing ingredients and many of our dishes can be adapted to be gluten free. However, as a busy kitchen we are unable to guarantee that any dishes are allergen trace free. Please always ask your guests to confirm any allergies to you and pass this information along to us when you select your menu.



## finger buffet menu

Create your own finger buffet menu by choosing up to 10 different items from the menu.

Menu items are priced individually per portion.

Note there is a minimum order of 15 portions per item and you can choose a maximum of 10 different items.

Minimum order value of £300 during the week / £600 on the weekend and we can deliver to locations within a 30 mile radius of our base in St Austell.

Items marked with \*\* will require onsite kitchen facilities at your venue so they can be cooked onsite. If no kitchen is available at your venue then please select any of the other items which can be cooked at our prep kitchen and delivered ready to eat.

Eco plates, cutlery and napkins can be provided at £1.50 per person

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Cornish cheese platter, crackers, grapes, chutney (v) £8

Cornish charcuterie, pickles, crackers, chutney £10

### meat

Chicken wings, house bbq sauce or sour cream & onion dip £4.50

\*\*Chicken goujons, aioli & ketchup £4.50

Cocktail sausages, mustard and honey glaze £3.50

BBQ pork belly bites, pickled cucumber, sesame £4.50

Pork & fennel sausage rolls £4.50

Chicken tikka skewers, curry mayo £4.50

Chorizo scotch egg, apple ketchup £5.50

### *f i s h*

\*\*Cornish fish goujons, tartare sauce £4.50

Smoked mackerel pate, pink onions, crostini £4.50

Smoked salmon, dill creme fraiche, soda bread £5

Cornish fishcakes, sweet chilli dipping sauce £5

### *v e g g i e*

Halloumi and mushroom kebabs, red pepper & chilli dip (v) £4.50

Onion bhaji, sweet curry dipping sauce (vg) £4

Potato, spinach and leek frittata (v) £4

Root vegetable rosti, herby veganaise (vg) £4

Spicy cauliflower wings, hot sauce (vg) £4

Chickpea hummus, spiced crispy chickpeas, pita chips (vg) £3.50

White bean hummus, sesame dukkah, pitta chips (vg) £3.50

### *s i d e s*

\*\*Seasoned fries, aioli (v, vgo) £4

Cornish potato salad, herby mayo and dill dressing (vg) £4

Herby pasta salad, black olives, feta & sun-dried tomato (v, vgo) £4

Mixed leaf salad, house dressing, toasted seeds (vg) £3.50

Cabbage & carrot slaw, honey & mustard dressing (vg) £3.50

House focaccia, salted butter (v, vgo) £3.50

### *s w e e t s*

Large plain or fruit scone, Trewithen clotted cream & jam (v) £4

Lemon drizzle cake, lemon icing (v) £3.50

Chocolate and salted caramel brownie bites (v, vgo) £3.50

Apple victoria sponge cake filled with fresh cream and jam (v) £3.50

