



THE  
HEAD  
OF THE  
RIVER

Finger Food  
2025





# Finger Food

Mix and match dishes.  
Please select 5 items.  
Minimum group size 10 people.

5 ITEMS • £22.50 PER PERSON  
ADDITIONAL ITEMS • £4.50 PER ITEM

## MEAT BASED

Lamb kofta, minted raita  
Chorizo sausage roll  
Chicken wings, hot honey sauce  
BBQ south coast ribs  
Honey & mustard sausages, cranberry & mandarin jam

## SLIDERS

Spice-rubbed pulled pork  
Buttermilk-fried chicken  
Chalcroft Farm beef  
Onion bhaji, raita, cucumber (pb)  
Falafel & minted coconut yoghurt (pb)

## FISH BASED

Salt & pepper squid, chilli, coriander, sriracha aioli  
Smoked mackerel pâté on toast  
Mini fish & tartare sauce  
Smoked haddock & leek fishcakes  
Roasted salmon & sauce vierge

## PLANT-BASED

Pulled jackfruit taco, mango salsa (pb)  
Mushroom arancini, truffle mayo (pb)  
Spiced chickpea fritter, sweet chilli jam (pb)  
Sweetcorn Fritters, roasted tomato salsa (pb)  
Hummus & flatbread (pb)

## DAIRY/WHEAT FREE BASED

Garlic chilli prawns  
Pulled jackfruit taco, mango salsa (pb)  
BBQ south coast ribs  
Sweetcorn fritters, roasted tomato salsa (pb)

## SWEET

Sweet mini doughnut (v)  
Warm treacle tart, clotted cream  
Mini lemon meringue pie (v)  
Sticky toffee pudding (v)  
Chocolate brownie (v)

CAN'T DECIDE? LET OUR CHEF DO IT FOR YOU!

Ask us about the chef's choice selection



If you have an allergy, please use the QR code to check for allergens.  
Dishes may not contain specific allergens, but our food is prepared in areas where cross contamination may occur.  
As we try to keep our menus seasonal ingredients may be changed in line with the seasons

# Tasty Additions

Tasty Additions can only be ordered in conjunction with other buffet menus.  
All dishes are portioned and priced per person.

## TASTY SALAD AND VEGETABLES

**£4.50 per item**

- Potato salad (v)
- Baked sweet potato, sour cream, spring onion (v)
- Buttered new potatoes (v)
- Lemon dressed rocket & grand padano salad (v)
- Triple cooked chips, rosemary salt (pb)
- Burnt aubergine fregola salad (v)
- Panzanella (v)

## PLANT-BASED SALADS

**£4.50 per item**

- Smoked paprika corn ribs, lime wedge (pb)
- Cajun roasted chickpeas, caramelised onions and butternut squash salad (pb)
- Coleslaw (pb)
- Mixed leaf salad (pb)
- Basmati rice & chickpea salad, crispy shallots (pb)
- Flatbread & hummus (pb)

## HOT AND TASTY BITES

**£4.50 per item**

- Mrs Owton's Bacon roll
- Sausage bap
- Egg bap (v)
- Chorizo sausage roll
- Mini fish & tartare sauce
- Chicken wings, hot honey sauce

## PLANT-BASED HOT AND TASTY BITES

**£4.50 per item**

- Avocado, field mushroom and plant-based cheese bap (pb)
- Falafel & minted coconut yoghurt slider (pb)

## TASTY SWEETS AND NIBBLES

**£4.50 per item**

- Spiced assorted nuts & toasted pumpkin seeds (pb)
- White chocolate & raspberry muffin
- Carrot cake (v)
- Lemon drizzle cake (v)
- Scones and cream (v)
- Biscuit selection (v)

**£4.00 per item**

- 2 x Sweet mini doughnuts (v)
- 2 x Chocolate brownie
- Croissant
- Pain au chocolat

## SHARING PLATTERS

£10.00 PER PERSON

### COBBLE LANE CHARCUTERIE

Coppa, bresaola, chorizo, salt & pepper salami, olives, pickles, flatbread & blended oliva oil

### GREEK MEZZE

Feta, sun-blushed tomato, hummus, tzatziki, babaganoush, olive tapenade, flatbread (v)

### BRITISH CHEESE

Snowdonia Black Bomber Cheddar, Yorkshire Blue Monday, Smoked Applewood, Waterloo Brie, quince jelly, crackers

### FISH PLATTER

Smoked mackerel pâté, smoked mackerel, London Porter smoked salmon, crayfish cocktail, lemon and flatbread

### FRUIT PLATTER

**£5.00 per person**

Watermelon, charentais melon, honeydew melon, grapes, seasonal berries (pb)



If you have an allergy, please use the QR code to check for allergens.

Dishes may not contain specific allergens, but our food is prepared in areas where cross contamination may occur.

As we try to keep our menus seasonal ingredients may be changed in line with the seasons



Charlotte Naylor

EVENTS AND SALES MANAGER

T: 01865 721600

E: [headoftheriver.oxford-events@fullers.co.uk](mailto:headoftheriver.oxford-events@fullers.co.uk)