

Finger foods are just as important as main meals in care homes, as they can help older people get the nutrients and calorie intake they need.

When producing finger food for residents, chefs must make sure they are in bite size portions, easy to be held and make sure they are easy to swallow.

Dishes should be colourful and tasty and help support nutrition, these are some of our favourite ideas.

Finger Food

Breakfast & Brunch



- Blueberry Pancakes
- Granola Bars
- Teacakes
- Muffins
- Yoghurt Pots
- Toasted Sandwiches

Care home best seller!
Our spiced fruit teacakes present a wealth of aromas when toasted that residents simply can't get enough of. They also come pre-sliced for added convenience in the kitchen.

Lunch



- Savoury Mini Tarts
- Fishcakes
- Bubble and Squeak Bites
- Scotch Eggs
- Sandwiches

We recommend using our High Fibre Bun. This bun has been designed to look like a white bun, but has all the benefits of a brown bun, so will help get residents their daily fibre intake.

Snacks



- Teacakes
- Scones
- Lemon & Raspberry Posset
- Falafel Balls
- Muffins

Our scones come with and without sultanas. They also come individually wrapped should you wish to avoid any cross contamination. Scones are great for when residents families come to see them.

