



BUFFET MENUS

FINGER BUFFET MENU 1

Selection of sandwiches

Selection of pizzas

Sausage rolls

Selection of mini quiche

Duck spring rolls, hoi sin sauce

Mediterranean veg skewers, basil pesto

Coleslaw

Mixed salad

£15.95 per person

FINGER BUFFET MENU 2

Selection of sandwiches and wraps

Lemon, garlic and thyme chicken kebabs

Garlic and rosemary roast new potatoes

Caramelised onion and goats cheese tart

Tempura prawns with sweet chilli sauce

Moroccan spice falafel with Harissa yogurt

Mixed garden salad with croutons, French dressing

Caesar Salad

Mediterranean couscous salad

£19.95 per person

2 COURSE HOT BUFFET MENU 1 £22.50

Selection of bread rolls

Classic coq au vin

Buttered new potatoes

Seasonal green vegetables

Butternut squash risotto, sage, roasted squash.

Baked vanilla cheesecake, mixed berry compote

Fresh Fruit salad

£22.50 per person

2 COURSE HOT BUFFET MENU 2

Garlic flat bread

Grilled chicken with pesto and mozzarella

Fresh tagliatelle, olive oil

Tomato and red onion salad

Rocket salad, balsamic syrup

Chocolate orange mousse

Fresh fruit salad

£22.50 per person

2 COURSE HOT BUFFET MENU 3 £22.50

Lamb hot pot topped with roasted sliced potatoes and thyme

Braised red cabbage

French beans and braised carrots

Vegetarian stew, herb dumplings

Vanilla crème Brule, fresh strawberries

Fresh fruit salad

£22.50 per person

ITALIAN THEMED BUFFET £22.50

Selection of cured meats

Warm Ciabatta , Olive oil, balsamic vinegar

Olives with mixed herbs

Tomato, basil, bococinni mozzarella salad

Three cheese potato gnocchi

Chicken + pesto tagliatelli, toasted pine nuts

Classic tiramisu, Dark chocolate sauce

£22.50 per person

ORIENTAL THEMED BUFFET

Prawn crackers
Duck spring rolls, hoi sin sauce
Sweet and sour tempura chicken
Beef and spring onion, black bean sauce
Egg noodles, soy dressing
Fried rice
Exotic fruit platter, minted Greek yoghurt

£22.50 per person

INDIAN THEMED BUFFET

Poppadums
Mango chutney, minted cucumber, onion salsa
Vegetable samosa
Onion bhajis
Butter chicken, coriander yoghurt
Vegetable korma, toasted almonds
Pilau rice
naan bread
Poached peach and Chilled spiced rice pudding

£22.50 per person

GREEK THEMED BUFFET

Smoked Salmon Mousse, hummus and olive oil
with marinated olives
A selection of artisan breads and breadsticks
Classic Greek salad, baby gem, cucumber, red
onion, sliced olives, confit tomato, lemon
dressing
Lamb kofta kebab and spiced chicken kebabs
with warm pitta bread and tzatziki
Roast vegetable moussaka, aubergine,
courgette, sweet peppers roasted with tomato
and basil
Rizogalo, Greek rice pudding, glazed and
finished with cinnamon and fresh fruit

£22.50 per person

**Please kindly note the minimum numbers
required for all above menus are 20 guests**

HOG ROAST BUFFET

Slow spit roasted hog
Sage and onion stuffing
Caramalised apple sauce
Crackling
Garlic and rosemary roasted new potatoes
Seasonal salad leaves
Coleslaw
Tomato and red onion salad
Selection of breads and rolls.

***Please kindly note minimum numbers are 75
for the hog roast**

£24.95 per person



Premium Buffets

Build your own salad bar to include vegetable,
meats fish and dressings

Classic beef stroganoff with gherkins and sour
cream

King prawns in a paprika cream sauce

Mushroom and vegetable stroganoff with
gherkins and sour cream

Savory braised rice

Sautéed cabbage with roast onions

Chocolate eclairs

Sticky toffee pudding, caramel sauce

£27.50 per person

Build your own salad bar to include vegetable,
meats fish and dressings

Grilled chicken breast with roasted red pepper
cream sauce

Grilled salmon with mustard braised lentils

Goats cheese glazed portobello mushrooms
with basil pesto

Dauphinoise potatoes

Mixed steamed green vegetables

Chocolate eclairs

Sticky toffee pudding, caramel sauce

£27.50 per person

Build your own salad bar to include vegetable,
meats fish and dressings

Beef bourguignon

Smoked haddock, salmon and prawn fish pie

Creamy leek and mushroom hotpot

Roast root vegetables

Mashed potatoes with soft herbs

Exotic fruit kebabs, basil syrup, citrus yoghurt

Lemon and raspberry meringue gateaux

Seasonal fruit crumble, fresh cream

£30.00 per person

Please note that some of our dishes may contain nuts or traces of
nuts. Our menu descriptions do not list all the ingredients.

If you have concerns or would like to confirm requirements due to
allergens please ask a member of our team.

