



FINGER BUFFET 1

£13.00 PER PERSON

SANDWICHES WITH A SELECTION OF MEAT, FISH & VEGETARIAN FILLINGS
CHICKEN GOUJONS WITH A LEMON HERB MAYONNAISE
POTATO WEDGES WITH A SOUR CREAM & CHIVE DIP
BREADED SCAMPI WITH TARTARE SAUCE
SELECTION OF BAKED QUICHES
BEEF AND POTATO PASTIES

TEA/COFFEE

FINGER BUFFET 2

£13.00 PER PERSON (6 from the following)

£15.00 PER PERSON (8 from the following)

SELECTION OF SANDWICHES
SELECTION OF OPEN SANDWICHES
GOATS CHEESE BRUSCHETTA
CHICKEN SATAY WITH PEANUT SAUCE
BLACKENED LEMONGRASS SALMON SKEWERS
HOUMOUS BRUSCHETTA WITH HOI SIN
POTATO WEDGES WITH A SOUR CREAM AND CHIVE DIP
BREADED CHICKEN GOUJONS WITH A SALSA OR SOUR CREAM DIP
MINI YORKSHIRE PUDDING STUFFED WITH BEEF AND HORSERADISH
SMOKED SALMON BLINIS
CRISPY RISOTTO BALLS
(Please choose from seafood - pesto - mushroom - goats cheese)
MINI CAESAR SALAD TARTS
MINI SAUSAGE AND MASH WITH TOMATO RELISH
BEEF AND POTATO PASTIES
FETA AND OLIVES
SELECTION OF BAKED QUICHES
SPRING ROLLS-CHICKEN-DUCK-VEGETABLE
SUSHI-TUNA-SALMON-VEGETABLE

TEA/COFFEE £1.50 per person



FORK BUFFET

£28.00 PER PERSON

**PLEASE SELECT A MAXIMUM OF :
TWO STARTERS, FOUR MAINS, FOUR SALADS AND TWO DESSERTS:**

STARTERS

HOME MADE CHICKEN LIVER PÂTÉ WITH APPLE AND
CIDER CHUTNEY AND CRUSTY BREAD ROLL

SMOKED MACKEREL PÂTÉ
CHICKEN SATAY AND PEANUT SAUCE
MELON AND PARMA HAM SALAD
VEGETABLE COUS COUS, FETA AND OLIVE SALAD
SMOKED SALMON SALAD
SEAFOOD SALAD

MAIN

RARE ROAST BEEF AND HORSERADISH CRÈME FRAÎCHE
HONEY ROAST HAM AND CELERIAC COLESLAW
ROAST LOIN OF PORK AND APPLE SAUCE
ROAST TURKEY AND CRANBERRY RELISH
ROAST SALMON DILL AND MUSTARD CRÈME FRAÎCHE
SMOKED FISH PLATTER AND SALSA VERDE SAUCE
WEST COUNTRY CHEESES, OLIVES AND BREADS

SALADS

HERB ROASTED NEW POTATOES
MIXED LEAF SALAD
CAESAR SALAD WITH ANCHOVIES, BACON AND PARMESAN CROUTONS
POTATO AND ROCKET SALAD WITH LEMON
COUS COUS, FETA, OLIVE AND ROAST TOMATO SALAD
ROAST TOMATO, BASIL, PINE NUT AND GOAT'S CHEESE SALAD
GREEK SALAD
COLESLAW
NIÇOISE SALAD

DESSERTS

CHOCOLATE CHERRY AND WALNUT BROWNIE
WHITE CHOCOLATE AND RASPBERRY CHEESECAKE
MINI BRÛLÉE
CHOCOLATE BREAD AND BUTTER PUDDING
CITRUS TART
SUMMER BERRY PAVLOVA
FRESH FRUIT SALAD
PROFITEROLES

COFFEE AND MINTS



HOT FORK BUFFET

£15.00 per person or £18.00 per person with dessert

PLEASE SELECT TWO MAINS AND TWO DESSERTS FROM THE FOLLOWING:

BRAISED BEEF AND HERB DUMPLINGS WITH HERBED NEW POTATOES

MOROCCAN SPICED LAMB AND COUS COUS

THAI CHICKEN CURRY AND BASMATI RICE

CHEDDAR GLAZED FISH PIE WITH BUTTERED PEAS

CHEDDAR GLAZED SHEPHERDS PIE WITH BRAISED RED CABBAGE

COQ AU VIN WITH CREAMY MASH

LASAGNE WITH FRESH PESTO

SAUSAGE AND MUSTARD MASH WITH CARAMELISED ONION GRAVY

CHARRED VEGETABLE AND PESTO PENNE WITH PINE NUTS (V)

GOATS CHEESE AND TOMATO RISOTTO (V)

CHOCOLATE AND RASPBERRY TORTE

BREAD & BUTTER PUDDING

CITRUS TART

PAVLOVA

MINI BRÛLÉE

FRESH FRUIT SALAD

COFFEE



PLOUGHMANS LUNCH

£10.50 per person

CHEDDAR CHEESE

HONEY ROAST HAM

SERVED WITH CHUTNEY AND PICKLED ONIONS

GARNISHED WITH SALAD AND COLESLAW

FRESH BAKED BREAD ROLLS

WITH

TEA/COFFEE

CANAPES

£8.50 per person

SUSHI -TUNA-SALMON -VEGETABLE

SWEET RED PEPPER TAP ENADE

CHICKEN & LIVER PARFAIT TOPPED WITH POPPY SEED

SMOKED SALMON BLINIS

MINI CAESAR SALAD TARTS

HOUMOUS BRUSHETTA WITH PESTO

AFTERNOON CREAM TEA

£6.00 per person

TWO SCONES

CLOTTED CREAM AND BUTTER

STRAWBERRY JAM

POT OF TEA