



Cold Buffets

Savoury

Smoked Salmon and Cream Cheese on Mini Toasts/Cucumber (V) (G/F)
Hand Carved Ham and Cheddar Ploughman's Platter, French Stick or Crackers (V) (G/F)
Chicken Satay Skewers, Mint and Lime Dip (G/F)
Thai Prawn and Sesame Skewers, Sweet Chilli Sauce (G/F)
Homemade Southern Fried Chicken Goujons, BBQ Sauce and Garlic Mayonnaise
Antipasti Meat and Contented Cheese Platter (V) (G/F)
Homemade Sausage Rolls (V) (VE)
Sticky Sausage and Tomato Skewers (V) (VE) (G/F)
Chipolata's Wrapped in Bacon
Mini Spring Rolls & Samosa's (V) (VE)
Homemade Tuna Fishcakes with a Sweet Chilli Sauce
Bruschetta with Italian Meats and olives (V) (VE) (G/F)
Spanish Frittata (V) (G/F)
Traditional Homemade Pizza's (V) (VE) (G/F)
Cream Cheese and Smoked Salmon Tartlets (V)
BBQ Sesame Chicken Wings (G/F)
Chicken and Pepper Skewers, Sweet Chilli Yogurt
Homemade Scotch Eggs (V)
Mini Cottage Pies
Breaded Mushrooms, Garlic Mayo Dip (V) (VE)
Mini Roasted Potatoes with Garlic & Rosemary, Mint Yogurt Dip (V) (VE) (G/F)
Mini Jacket Potatoes, Cream Cheese and Crispy Bacon (V) (VE) (G/F)
Garlic Cream Cheese and Hummus Dips, Crudities & Pitta's (V) (VE) (G/F)
Mozzarella, Tomato & Pesto Skewers (V)
Med Veg Skewers (V) (VE) (G/F)
Cheese Scones served with Cream Cheese and Caramelised Onion Relish (V) (G/F)

Homemade Tarts Choose from;

Goats Cheese & Sundried Tomato (V)
Broccoli & Stilton (V)
Roasted Tomato, Rocket & Feta (V)
Bacon, Leek & Mushroom

Where possible, our ingredients are sourced from local producers.

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are prepared and our menu descriptions do not include all ingredients. Allergy information is available from our waiting staff or from the till point upon ordering your meals, if you have any doubt about any ingredients for our meals, please talk to our waiting staff



Salad Selection

Marinated Italian Tomato & Mozzarella Salad, Dressing, Olives (V) (G/F)
Caesar Salad (V) (G/F)
Fresh Vegetable Pasta Salad (V) (VE)
Rice Salad (V) (VE) (G/F)
Greek Salad (V) (VE) (G/F)
Roasted Med Veg & Quinoa Salad (V) (VE)

Desserts

Mini Homemade Cake Portions (V) (VE) (G/F)
Individual Fresh Fruit Salads (V) (VE) (G/F)
Chocolate Brownie (V) (VE) (G/F)
Chocolate Mousse (V) (G/F)
Homemade Mini Scones with Fresh Cream & Jam (V) (G/F)
Lemon Posset (V) (G/F)
Fresh Fruit Kebabs, Coconut Yoghurt (V) (VE) (G/F)
Selection of Flavoured Panna Cotta's (24hrs Notice) (V) (G/F)
Mini Fruit Trifles (24hrs Notice) (V) (G/F)

Choose 5 different options to make up your buffet.

Priced at £14.50 per head.

Or

Choose 7 different options to make up your buffet.

Priced at £17.50 per head.

**All Buffets come with a selection of sandwiches and wraps as standard.
Items marked (V) can be made vegetarian and Items marked (VE) can be made Vegan
friendly. Items marked (G/F) can be made Gluten Free
Allergy Requests are plated individually and clearly marked.**

**A running Tea & Coffee Station can be added to either buffet at a cost of
£3.50/head**

Price on Application for Bespoke items or a Hot & Cold Finger Buffet

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