



BUFFET MENU

- SAVOURY -

Mini fish and chips in a cone with lemon
Confit duck salad tartlets
Mini lamb tagine
Thai style fish cakes with a lime and chilli dip
Scotch eggs
Miniature salmon pies topped with cheddar mash
Miniature cottage pies topped with cheddar mash
Baby Jacket potatoes with cream cheese and chive (V)
Red onion and feta tart (V)
Smoked chicken wraps
Selection of open sandwiches
Tempura of vegetables with mirin and tamaki dip (V)
Roast beef and Yorkshire pudding with horseradish mustard cream
Broccoli semidried tomato quiche (V)
Smoked salmon and cream cheese bagel, pickled cucumber
Lemon honey chicken lollipops and lentil salad
Lincolnshire sausage on focaccia with caramelized onions
Greek salad and pan-fried haloumi on ciabatta (V)
Steamed dim sum with soy and sesame dip
Gruyere beignets (V)

- SWEET -

Fresh fruit platter
Normandy tart
Pecan nut brownies
Chocolate éclairs,
Meringue nest with seasonal fruits
Citrus in a sauternes jelly
White chocolate and rhubarb cheesecake

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Buffet Package - £25 Per Person
Additional Choices - £4 Per Option, Per Person

Coffee with Petit Fours - £5 per person

Your buffet package includes a choice of four options per person

A minimum party number of 12 guests is required for this menu.
Price per person is exclusive of room hire fees which apply for use of one of our event rooms.

We use nuts and flour in our kitchen. Please advise us if you have any food related allergies or any special dietary needs. We will be delighted to show you the breakdown of our products.