

Hot Buffet Packages

FINGER BUFFET MENU

£21.00 PER PERSON

SELECTION OF SANDWICHES

Honey Roast Ham, Roast Beef & Horseradish, Cheddar Cheese & Homemade Chutney,
Egg Mayonnaise & Cress, Tuna Mayonnaise, *Smoked Salmon & Cream Cheese,
*Prawn Marie Rose, *Hand Picked Crab (*£2.25pp Supplement)

SELECTION OF QUICHES

MINI PORK PIES & SAUSAGE ROLLS

SELECTION OF HOT FOODS

Pizzas, Vegetable Spring Rolls, Spiced Chicken Skewers, Chunky Chips, Plaice Goujons

SELECTION OF THE FOLLOWING DESSERTS

Seasonal Fruit Tartlet, Raspberry Meringue Roulade,
Lemon Tart, Profiteroles, Chocolate Espresso Cake

FRESHLY BREWED TEA & COFFEE

CHEESE BOARD - £2.50PP SUPPLEMENT

Cheese, Biscuits, Chutney, Celery, Grapes

CHARCUTERIE BOARD - £2.50PP SUPPLEMENT

Salami, Chorizo, Prosciutto Crudo, Olives, Artichokes, Gherkins, Breads

FORK BUFFET MENU

£25.00 PER PERSON

CHOICE OF SOUPS

Please Choose one:

Carrot & Coriander, Tomato & Basil, Leek & Potato, Mushroom

HOT DISHES

Please Choose One:

Beef Bourguignon, Chicken Chasseur, Seafood Pie,
Poached Salmon, Vegetable Curry with Pilau Rice

SELECTION OF VEGETABLE

Roast Potatoes, New Potatoes & a Selection of Vegetables

SELECTION OF THE FOLLOWING DESSERTS

Apple Pie & Creme Anglaise
Chocolate Profiterole & Salted Caramel Cream
Fresh Fruit Salad

FRESHLY BREWED TEA & COFFEE

CHEESE BOARD - £2.50PP SUPPLEMENT

Cheese, Biscuits, Chutney, Celery, Grapes

Buffet Menus are available for a minimum of 20 people & include any additional room hire charges; The White Room is available as a private room for up to 30 people Informal Buffet Style. Over 30 people would utilise the Restaurant & can only be guaranteed private with a minimum of 50 people.

Cold Buffet Packages

FINGER BUFFET MENU

£18.00 PER PERSON

SELECTION OF SANDWICHES

Honey Roast Ham, Roast Beef & Horseradish,
Cheddar Cheese & Homemade Chutney,
Egg Mayonnaise & Cress, Tuna Mayonnaise,
*Smoked Salmon & Cream Cheese, *Prawn Marie Rose,
Hand Picked Crab (£2.25pp Supplement)

SELECTION OF QUICHES

MINI PORK PIES & SAUSAGE ROLLS

SELECTION OF THE FOLLOWING DESSERTS

Seasonal Fruit Tartlet, Raspberry Meringue Roulade,
Lemon Tart, Profiteroles, Chocolate Espresso Cake

FRESHLY BREWED TEA & COFFEE

CHEESE BOARD - £2.50PP SUPPLEMENT

Cheese, Biscuits, Chutney, Celery, Grapes

CHARCUTERIE BOARD - £2.50PP SUPPLEMENT

Salami, Chorizo, Lomo, Proscuitto Crudo, Olives,
Artichokes, Gherkins, Breads

FORK BUFFET MENU

£22.00 PER PERSON

COLD CUTS & SEAFOOD

Herb Roast Salmon, Smoked Salmon, Prawns,
Honey Roast Ham, Roast Beef, Roast Chicken

SELECTION OF TERRINES

SELECTION OF QUICHES

CHOICE OF SALADS

Choose 6 items;

Potato Salad, Pasta Salad with Tomato Sauce, Spiced Rice Salad,
Mediterranean Vegetable Cous Cous, Waldorf Salad, Greek Salad,
Tomato & Basil, Cucumber & Red Onion, Coleslaw,
Dressed Salad Leaves

HOT BUTTERED NEW POTATOES OR CHUNKY CHIPS

SELECTION OF THE FOLLOWING DESSERTS

Profiteroles with Chocolate Sauce, Blackcurrant Delice, Fresh Fruit Salad

FRESHLY BREWED TEA & COFFEE

CHEESE BOARD - £2.50PP SUPPLEMENT

Cheese, Biscuits, Chutney, Celery, Grapes