

### Finger Buffet £12 per head

A variety of freshly made sandwiches to include tuna mayonnaise, Roast beef & horseradish, baked gammon & mustard, egg mayonnaise, prawn Marie rose, brie & cranberry, smoked salmon & cream cheese  
Sausage roll pastries, honey & mustard baked cocktail sausages  
Cajun potato wedges with sour cream dip  
Vegetarian tray baked quiche selection  
Fresh selection of vegetable crudites & dips  
Vegetable samosas with mango chutney & oriental dimsum & sweet chilli  
Variety of savoury crisps & nuts  
Alternatively, we can substitute/add some of the buffet choices to include sweet biscuits, cakes & pastries etc if required

### BBQ Buffet £20 per head (minimum party booking of 20 guests)

Homemade garlic & chilli beef burgers, Cumberland pork sausages  
Leg of Lamb steaks with mint & rosemary marinade, Vegetarian Kebab skewers  
BBQ marinated belly pork strips  
Selection of salads to include tomato, red onion & mozzarella, Mixed leaves, cucumber & mint, lemon & pepper cous cous etc.  
Pasta & three bean, coleslaw, chive & paprika potato salad  
Rice salad with oriental vegetables & sesame  
Minted new potatoes & mini baked jacket potatoes  
Why not add a glass of Pimms for the perfect welcome arrival drink!

### Main course Fork Buffet £16 per head

A selection of home cooked carved breast of turkey,  
Sirloin of beef and cider & honey baked gammon & sauce accompaniments  
Selection of poached salmon, smoked mackerel & salmon, prawns & seasonal shellfish  
Vegetarian roasted vegetable tartlets with caramelised onions  
Selection of salads to include tomato, red onion & mozzarella,  
Mixed leaves, cucumber & mint, lemon & pepper cous cous etc.  
Pasta & three bean, coleslaw, potato salad  
Minted new potatoes & mini baked jacket potatoes

### Hog Roasts – quotations by request

All of our menus can be tailored to your specific requirements, bespoke pricing quotes can be arranged to include additional courses, a change in the standard content available, inclusion of arrival drinks/ wines etc  
Please ask for further details, we would be happy to assist in the designing the package to suit you.

### Self selection hot & cold buffet.

2 course £23 / 3 courses £25 per head  
Starters choices are served to the table

Fresh soup of the day with baguette & butter  
Melon with summer berries in cassis  
Grilled field mushroom with stilton & port stuffing  
Homemade pork & pistachio terrine with piccalilli

### Mains

Choose two hot main courses together with a selection of the dishes below

Vegetable & cashew nut stroganoff / Slow braised beef bourginounne  
Green Thai chicken curry / Classic coq au vin or chilli con carne  
All served with baked saffron & pepper rice  
A selection of home cooked carved breast of turkey, sirloin of beef, & cider and honey baked gammon,  
Selection of poached salmon, smoked mackerel & salmon, prawns & seasonal shellfish  
Vegetarian roasted vegetable tartlets with caramelised onions  
Selection of salads to include tomato, red onion & mozzarella,  
Mixed leaves, cucumber & mint, lemon & pepper cous cous etc.

### Desserts choices are served to the table

A selection of two choices for each course required unless a pre-order is obtainable

Baked cherry cheesecake with morello ice cream  
Banoffee pie tart with whipped cream  
Fresh fruit salad in natural juice with fresh cream  
Chocolate brownie with vanilla ice cream & warm chocolate sauce  
Cheese selection with crackers, celery, grapes & chutney



**We are able to provide a buffet for all types of functions to include:**  
**Weddings, Parties, Christenings, Wakes**

All of these menus can be adapted to cater for specific bespoke requirements.