

BUFFET MENU

BOARDS

One board serves 10 people

Vegan £100

3 dips ~ hummus, coconut tzatziki, romesco,
20 slices of flatbread, 10 tomato bruschetta,
20 beetroot falafel, 2 bowls Padron peppers,
3 bowls Nocellara olives, polenta chips

Vegetarian £100

3 dips ~ hummus, coconut tzatziki, romesco,
20 slices of flatbread, 10 tomato bruschetta,
20 cheddar cheese croquettes,
2 bowls Padron peppers
3 bowls Nocellara olives, halloumi chips

Meat £110

3 dips ~ hummus, coconut tzatziki, romesco,
20 slices of flatbread, 20 BBQ chicken wings,
20 pork & chorizo croquettes, 10 ham hock crostini,
3 bowls Nocellara olives, Guindilla peppers

Fish £120

2 dips ~ coconut tzatziki & salsa, 20 slices of flatbread,
20 smoked salmon blinis, 1 pint of prawns,
2 bowls salt & pepper calamari with aioli,
20 smoked haddock croquettes with tartare

Cheese & charcuterie £80

3 cheese, roasted ham, chorizo, Serrano ham, Nocellara
olives, nuts, grapes, homemade chutney,
water biscuits, flatbread, focaccia

20" PIZZAS

One pizza provides 16 slices

Buffalo mozzarella, tomato, basil (v) £31
Ham, mushroom, artichoke, black olive, tomato, mozzarella
Chorizo, goat's cheese, tomato, mozzarella £35
Seasonal vegetarian (v) £35
Seasonal vegan (vg) £35

ROAST CHICKEN

Whole spit-roasted chickens, chicken
dripping roast potatoes, coleslaw
£14 per head

HOG ROAST

8-hour spit-roasted whole English pig
fresh baps, crackling, apple sauce
£1000 (Serves 60-80)

SKEWERS

£4.5 each, minimum order 20 of one option

Prawn & chorizo, aioli
Jerk chicken, pineapple salsa
Moroccan lamb, tzatziki
Chermoula halloumi, chimichurri (v)
Cajun & orange tofu, cashew dip (vg)
Balsamic & garlic mushroom, salsa Verde (vg)
BBQ cauliflower, sriracha vegan mayo (vg)

MUGS

£7.5 each, minimum order 20 of one option

Fish & chips
Calamari & chips
Steak & chips

PIES

£4 each, minimum order 20 of one option

Leek & mushroom (vg)
Steak & Ale
Chicken & leek
Sweet potato & goat's cheese (v)

SLIDERS

£6.5 each, minimum order 20 of one option

Plant based (vg)
Pulled BBQ Jack fruit (vg)
Cheeseburger
Brisket, cheese & pickle
Fried chicken
Pulled pork

SIDES

Serve approx 15-20 people £50

Greek salad (v) ~ House salad (vg) ~ Wild rice salad (vg)
Cauliflower, apricot & almond tabbouleh (vg)
Hand cut chips ~ Sweet potato fries ~ French fries
Mac & cheese (v)

SMALLER PLATES

Classic pork sausage roll 'wreath' £65 (20 portions)
Chorizo sausage roll 'wreath' £50 (20 portions)
Bowl of 50 honey & mustard glazed mini sausages £65
Bowl of 50 Pigs in blankets (Christmas only) 65

CHEESE TOWER

Tiers of cheddar, brie and blue cheese,
crackers, chutney, grapes
£250 (serves 50 people)
£400 (serves 80 people)

A service charge of 12.5% is added to your final bill, all of which is distributed amongst staff. Full allergen menu available on request.
Prices are a guideline and will be charged at the current rate at the time of the event.

BUFFET MENU



CHRISTMAS BOARDS

Meat & fish £120 (serves 10)

- 20 turkey & stuffing lollipops
- 10 duck parfait crostini
- 10 pigs in blankets
- 10 fried Camembert
- 10 salmon blinis
- 10 mac & cheese croquettes
- 3 bowls Nocellara olives
- 2 dips ~ coconut tzatziki & salsa
- 20 slices of flatbread

Vegetarian £100 (serves 10)

- 20 mushroom vol au vents
- 10 tomato & pesto crostini
- 10 Stilton & caramelised onion blinis
- 10 mac & cheese croquettes
- 10 cauliflower wings
- 10 Camembert & cranberry cigars
- 3 bowls Nocellara olives,
- 2 dips ~ coconut tzatziki & salsa
- 20 slices of flatbread

SANDWICHES

Minimum 5 of any one variety, £4 each

- Choice of white, brown or gluten free bread
- Smoked salmon & cream cheese
- Roast beef & horseradish
- Chicken & coronation mayo
- Ham & cheese
- Egg mayo (v)
- Tuna mayo

CAKES

£40 each, 12 slices

- Vanilla cheesecake
- Victoria Sandwich
- Flourless chocolate cake

TEA & COFFEE

£2 a cup

All food and drink orders must be submitted 14 days before your function.
Prices are a guideline and will be charged at the current rate at the time of the event.