

BUFFET MENUS

Menu 1

£6.95 per person

- Selection of freshly cut sandwiches or bridge rolls with a variety of fillings to include fish, meat and vegetarian options
- Succulent Chicken Drumsticks in a flavour of your choice: southern fried, barbeque or Asian spices
- Homemade pizza slices with a mixture of thin and thick crust and a variety of toppings
- Freshly baked traditional D shaped Cornish pasties
- Sausage rolls
- Rustic onion bahjees made on the day to an authentic Indian recipe.
- Snack bowls to include crisps and nuts

Please note: Special dietary requirement can be catered for upon request

Menu 2

£9.50 per person

- Selection of freshly cut sandwiches or bridge rolls with a variety of fillings to include fish, meat and vegetarian options
- Crispy Spring Rolls and Mini Samosas with a mixture of meat and vegetarian fillings and a choice of sweet & sour and chilli sauce dip
- Deep fried goujons of plaice served with tartare sauce
- Freshly prepared egg roulade with baby spinach and cream cheese
- Roasted chicken wings smothered in barbeque sauce
- Rustic onion bahjees made on the day to an authentic Indian recipe.
- Snacks bowls to include crisps and nuts
- Soft cream puffs filled with seasonal fruit

Menu 3

£16.50 per person

- Beautifully garnished whole poached dressed salmon (as a centre piece)
- A Selection of sliced cold meat (ham, turkey, beef) with appropriated condiments and freshly cut French sticks
- Baked aubergine charlotte spiked with sun-dried tomatoes and red pimiento
- Variety of salads : salad nicoise, roasted peppers and rice salad, pasta salad, waldorf salad, potato salad
- Freshly baked rum baba ring filled with fresh fruit
- Croquembouche: a pyramid of choux pastry balls dipped in caramel, filled with fresh vanilla cream, drizzled with chocolate sauce and garnished with soft fruit