

## BUFFET MENU OPTIONS

OUR BUFFET PACKAGES ARE DESIGNED FOR  
A MINIMUM OF 20 PEOPLE AND ARE THE  
PERFECT CHOICE FOR PARTIES

Please inform us of any dietary needs in  
advance to allow for menu changes where  
possible.



### GRAZING BUFFET

from £15.50 per head

**£15.50ph**

Bruschetta with mini mozzarella, micro basil  
Onion bhaji, mango chutney, poppadom  
Pork & sweet chilli pie, spiced ketchup  
Truffle & parmesan tater tots  
Mini cheeseburger, spiced ketchup

**£18.50ph**

Chilli garlic wings  
Mini hot dog, crispy onion, mustard  
Pomegranate, harissa couscous salad  
Thyme roasted new potatoes  
Cranberry and brie wontons, sweet chilli  
sauce

**£21.50ph**

Chicken caesar cups  
Chilli garlic tenderstem salad  
Moroccan lamb , pitta, harissa hummus  
Mac & cheese croquettes, chive emulsion  
Wild mushroom and truffle tart

### CANAPÉ BUFFET

from £9.50 per head

**£9.50ph**

Mac & cheese croquette, chive emulsion  
Smoked salmon blini, chervil, salmon eggs  
Beetroot tart, cheddar custard, caramelised  
onion  
Chicken satay squawkers, coated in peanut  
& lime  
Cured Parma ham, rocket & mozzarella  
parcels

**£12.50ph**

Mini chicken & tarragon pie in shortcrust  
pastry  
Yorkshire pudding, beef, horseradish  
Thai crab cake with sriracha mayo  
Wild mushroom and tarragon arancini  
Baked breaded camembert with cranberry  
ketchup

**£16.50ph**

King scallop, black pudding confit pork skin  
Moroccan lamb kofta, pitta, harissa hummus  
North Atlantic tuna tartar soy, lime pickled  
cucumber  
Whipped goat cheese, choux bun, black truffle  
honey  
Pulled curried chicken sultana spinach tart

