



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 on 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

