

EVENTS BUFFET MENU



SANDWICHES

Choose up to 3 flavours as **one** of your choices

- ☐ ROAST BEEF & BLUE CHEESE
- ☐ TUNA MAYONNAISE & RED ONION
- ☐ SWEET CHILLI HALLOUMI
- ☐ SWEET CHILLI CHICKEN
- ☐ HAM & WHOLEGRAIN MUSTARD
- ☐ CHEESE & CHUTNEY
- ☐ EGG MAYONNAISE & CRESS

MEAT & FISH

- ☐ SAUSAGE & CARAMELISED ONION ROLLS
- ☐ PORK PIES & SPICED APPLE CHUTNEY
- ☐ SOFT YOLK SCOTCH EGGS
- ☐ CRISPY BBQ CHICKEN WINGS
- ☐ BLACK PUDDING BON BONS
- ☐ FISH GOUJONS

SALADS

- ☐ CAESAR SALAD
Gem lettuce, crispy bacon, red onion, croutons, Caesar dressing
- ☐ COUS COUS
Roasted red onion, goats cheese, rocket
- ☐ ROASTED VEGETABLE SALAD
Seasonal vegetables, garlic tahini dressing, roasted hazelnuts
- ☐ NEW POTATO SALAD
Red onion, chives, mayonnaise

VEGETABLE

- ☐ TRIPLE COOKED CHIPS
- ☐ FRIES
- ☐ BUBBLE AND SQUEAK POTATO SKINS
- ☐ FETA AND SPINACH PARCELS
- ☐ GOATS CHEESE AND BEETROOT RELISH TARTS
- ☐ A SELECTION OF QUICHES

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DESSERTS

- ☐ SALTED CARAMEL & CHOCOLATE BROWNIE
- ☐ MINI PAVLOVA
- ☐ FRUIT SCONE, JAM AND CREAM
- ☐ LEMON POSSET
- ☐ WHITE CHOCOLATE & PISTACHIO CHEESECAKE

5 Items £15 pp

6 Items £18 pp

7 Items £21 pp

8 Items £24 pp

Price inclusive of room hire of the private dining room
(additional charges for use of restaurant)
Free car parking available

Please do notify us of any allergies or dietary requirements upon ordering.
Most dishes can be adapted to cater for allergens, vegetarians and vegans.

Ingredients and dishes are subject to change, dependant on seasonality and ingredient sourcing.