



Buffet Menu

COLD SUMMER BUFFET

(For groups of 16 or more)

Served starter, please select one of the following starters:

Duck liver Pate served with onion marmalade and toasted brioche

Roasted Italian tomato and basil soup

Pea and Mint soup

Chilled Galia Melon with Serrano Ham, balsamic dressing

A selection of cold meats and fish;

Roast Sirloin of beef, honey baked gammon, roast chicken, chorizo and garlic sausage

Atlantic prawns and smoked Scottish fish served with lemon, Marie Rose and dill sauce

A variety of salads;

Beef tomato and red onion salad, mixed summer salad leaves, coleslaw, beetroot orange and walnut salad, cous cous and roasted red peppers, potato, shallot and chives, and cucumber

Hot minted Jersey potatoes

A selection of freshly baked English and Continental breads and an assortment of pickles, relishes and chutneys

A selection of desserts to include a selection of English and Continental cheeses served with grapes, figs, celery and water biscuits

Coffee and mints

Cold summer buffet only, coffee and mints £22.95

Cold summer buffet, dessert, coffee and mints £29.50

HOT AND COLD SUMMER BUFFET

As above with the addition of one of the following hot dishes;

Thai green curry served with Basmati rice

Tortellini filled with spinach and ricotta and cooked in a tomato and basil sauce

Italian meatballs served with penne pasta

Pasta cooked in a rich Pomadorino sauce with prawns and pesto, topped with Parmesan

Salmon, haddock and prawn pie

Steak and Guinness pie

Classic beef lasagne

Three cheese tortellini with pesto cream

Chicken & leek pie

Hot and cold summer buffet with dessert, coffee and mints £34.50

Plated and served starter, cold buffet, dessert, coffee and mints £37.50

Plated and served Starter, Hot and cold buffet and dessert, coffee and mints £42.50



Buffet Menus

FINGER BUFFET MENU A

A selection of finger sandwiches
Cherry tomato and boccacino skewers
Mini jacket potatoes filled with cream
cheese and chives
Breaded scampi with tartare sauce
Mini Lincolnshire sausages rolled in
honey and mustard
Mediterranean vegetable and Feta cheese quiche
Kettle chips

£13.50 per person

FINGER BUFFET MENU B

A selection of open sandwiches
Tempura battered Prawns with sweet chilli jam
Smoked Salmon and cream cheese blinis
Mini Yorkshire puddings and Roast Beef
with horseradish cream
An assortment of flour Tortilla wraps
Skewered Tandoori style Chicken with minted raita
Mediterranean vegetable and Feta quiche
Kettle chips

£19.25 per person

Add a selection of mini desserts to any buffet for an extra £5 per person

ENGLISH & CONTINENTAL CHEESE BUFFET

A selection of cheeses served with autumn fruit chutney, celery, grapes, figs, crisp cherry tomato salad and a selection of freshly baked breads and water biscuits

£16.75 per person

CANAPÉS

Roast Beef filled mini Yorkshire puddings
Tempura battered Prawns with sweet chilli jam
Bruschetta with tomato, oregano and goats cheese
Scottish Smoked Salmon and crème fraiche blinis
Wild Mushroom Risotto (served on tasting spoons)
Duck liver parfait and red onion marmalade

Brie and Cranberry bruschetta
Parma ham, guacamole and cherry tomato tartlet
Goat's cheese and roasted pepper tartlet
Chinese dim sum
Crab, ginger and spring onion tartlet
(Please select 4 of these)

4 Canapés per person £7.95

6 Canapés per person £10.75