
FINGER FOOD

NON-VEGETARIAN

- CHICKEN SKEWERS (TANDOORI, BBQ, PAPRIKA OR GARLIC & HERB)
- DUCK SPRING ROLLS
- MINI SAUSAGE ROLLS
- MINI PORK PIE
- MINI PIZZA'S (CHOOSE UPTO 3 FILLINGS)
- MINI STEAK AND ALE PIE
- QUICHE
- MINI FISH AND CHIPS
- SMOKED SALMON & CREAM CHEESE CROUTE
- HONEY AND THYME CHIPOLATA
- MINI SANDWICHES
- BBQ GLAZED RIBS

VEGETARIAN & VEGAN

- NACHOS
- HOUMOUS AND PITA BREAD
- SPRING ROLLS WITH SWEET CHILLI SAUCE
- THICK CUT CHIPS
- SWEET POTATO FRIES
- TOMATO OR MUSHROOM ARANCINI
- 3 CHEESE TOASTIE
- MINI PIZZA'S (CHOOSE UPTO 3 FILLINGS)
- MINI SANDWICHES

DESSERTS

- DOUBLE CHOCOLATE BROWNIE
- CHEESE PLATTER

4 CHOICES £8.50
5 CHOICES £10.00
6 CHOICES £11.00

PLATTERS

CONTINENTAL MEAT PLATTER

cured meats - salami, prosciutto, and pastrami
served with onion chutney, olives and artisan bread

VEGETARIAN PLATTER

Greek style salad marinated in pesto
served with feta, olives and pitta croutons

FISH PLATTER

Smoked, cured and grilled selection of fish
served with sauce gribiche and lemon wedges

SANDWICH PLATTER

Chefs selection of vegetarian and non-vegetarian sandwiches
served on white and brown bread.

£9.50 PER PERSON
MINIMUM 5 PEOPLE

HOT FOOD BUFFET

CHOICE OF CURRY

Served with turmeric rice, poppadom, naan bread, sweet mango chutney and coriander raita.

Choose from:

Green Thai curry,
Tandoori Chicken curry,
Vegetable curry, or
Lamb curry

FIELD MUSHROOM STROGANOFF

BAKED MUSHROOM AND SPINACH GNOCCI

served with cheesy bread

CONFIT DUCK LEGS

served with white bean and thyme casserole

BEEF ENCHILADAS

served with tomato sauce, smoked cheese and spicy salsa

SHEPHERD'S PIE

MULTIGRAIN SALAD

served with chargrilled vegetables cherry vinaigrette dressing

TRADITIONAL ENGLISH ROAST

Served with roasted seasonal vegetables, roast potatoes, Yorkshire pudding, gravy

Choose from:

Topside of beef,
Herb roasted chicken, or
Cauliflower and broccoli bake

DESSERTS

APPLE CRUMBLE

served with warm custard or ice cream

DOUBLE CHOCOLATE BROWNIE

served with ice cream

CLASSIC CHEESECAKE

TIRAMISU

MAIN COURSE £12.50 PER PERSON
DESSERT £4.50 PER PERSON
2 COURSES £15.00 PER PERSON
