

BUFFET MENU

Our standard buffet is charged at £21 per head and consists of a selection of:
Egg & cress (v), Chicken mayo, Cheese & pickle (v), Salmon & cream cheese sandwiches (gfa)

and four of the following items:

Homemade pork & fennel sausage rolls
Scotch eggs
Jersey royal & chive salad (vg) (gf)
Spinach & ricotta pin wheels (v)
Chicken Caesar croquettes, Caesar dressing
Bruschetta (vg) (gfa)
Smoked salmon, cream cheese & dill blinis (gfa)
Crispy pork belly, crackling & apple sauce (gf)
Miniature roast beef stuffed Yorkshire puddings

SHARING PLATTERS

If you wish to expand your choices with additional items from the above list the cost is an additional £3.00 per item per person.

Broccoli & goats cheese quiche (v) • £52 (serves 12)

Beetroot hummus, fennel & watercress salad, seeded crispbreads (vg) • £45 (serves 10)

Orzo, Heritage tomato & burrata salad (v) • £50 (serves 10)

Ham hock terrine, toasted sourdough (gfa) • £65 (serves 14)

British artisan cheese selection with biscuits, chutney, celery and grapes (v) (gfa) • £75 (serves 10)

OTHER MENU CHOICES

Extra platters of sandwiches • £95 (serves 30)

Selection of artisan danish pastries • £3.9 per person

Scones with jam & clotted cream • £3.75 per person

Tea • £25 (serves 20)

Coffee • £25 (serves 20)

Jugs of orange/apple juice • £11 per jug

Selection of artisan breads • £38.5 (serves 25)

We require your menu choices a week prior to the event, if you have guests with special dietary requirements, please do not hesitate to contact us, and our chefs will be able to create options for those guests.

Before you order your food & drinks, please inform a member of staff if you have a food allergy or intolerance.

Tables of 4 or more are subject to a discretionary service charge of 12.5%.

An adult's daily recommended allowance is 2000 kcal.

Fish may contain small bones, game may contain shot. (Gfa) gluten free available, (Gf) Gluten free (V) vegetarian, (Vg) vegan.