



# Buffet Menu I

£16 per person

A simple and relaxed buffet selection, perfect for casual gatherings and smaller events.  
Choose from the options below to create your menu.

**Select: 2 focaccias | 2 mains | 2 sides | 1 dessert**

## Handmade Open Focaccias

Beef tomatoes, pulled mozzarella, torn basil, balsamic dressing (V)

Chicken Caesar, gem lettuce, parmesan, anchovies

Glazed ham, cheddar cheese, house chutney

Whipped goat's cheese, pickled beetroot, rocket

Egg mayo, baby cress, chives

## Mains

Miniature cheeseburgers, peppered tomato, shredded lettuce, burger sauce

KFC-style chicken wings, chives, house dip

Pig cheek chilli

Vegetable chilli (V)

Miniature fish and chips, pea purée

## Sides

Triple-cooked chips

House-seasoned fries

Potato salad

Coleslaw

Fried rice

## Desserts

Chocolate brownie, white chocolate drizzle

Banana bread, walnut praline

Biscotti, whipped Chantilly cream

Menus can be adapted for dietary requirements - please speak with the chef when choosing your selections.



# Buffet Menu 2

£20 per person

This buffet menu offers a generous selection of classic favourites, ideal for relaxed gatherings, celebrations, and informal events. Choose from the options below to create a menu that suits your guests.

**Select: 3 sandwiches | 3 mains | 3 sides | 2 desserts**

## Sandwiches

Roast ham, tomato, gem lettuce, English mustard mayo  
Mature cheddar cheese, pickle, baby gem (V)  
Chicken Caesar, gem lettuce, parmesan  
Tuna mayo, cucumber, baby cress  
Egg mayo, chives, baby cress (V)  
Coronation chicken, raisins, almonds

## Mains

Miniature cheeseburgers, shredded lettuce, tomato, burger sauce  
KFC-style chicken wings, chives, house dip  
Pig cheek chilli  
Vegetable chilli (V)  
Miniature fish and chips, pea purée  
Garlic and chilli prawn skewers

## Sides

Triple-cooked chips  
House-seasoned fries  
Potato salad  
Coleslaw  
Fried rice  
Caesar salad

## Desserts

Chocolate brownie, white chocolate drizzle  
Banana bread, walnut praline  
Biscotti, whipped Chantilly cream  
Lemon drizzle cake, blueberry  
Vanilla cheesecake, fresh strawberries

Menus can be adapted for dietary requirements - please speak with the chef when choosing your selections.



# Buffet Menu 3

£25 per person

With this menu you can sit down with our chef to discuss your preferences and tailor the selection to suit your event. The menu below is a guide to what we offer, and your final choices can be designed with the chef's help.

**Select: 3 focaccias | 3 mains | 3 sides | 2 desserts**

## Handmade Open Focaccias

Beef tomatoes, pulled mozzarella, torn basil, balsamic dressing (V)  
Chicken Caesar, gem lettuce, parmesan, anchovies  
Glazed ham, cheddar cheese, house chutney  
Whipped goat's cheese, pickled beetroot, rocket  
Egg mayo, baby cress, chives  
Coronation chicken, raisins, almonds  
Topside of beef, onion jam, rocket, horseradish

## Mains

Miniature cheeseburgers, peppered tomato, shredded lettuce, burger sauce  
KFC-style chicken wings, chives, house dip  
Pig cheek chilli  
Vegetable chilli (V)  
Miniature fish and chips, pea purée  
Garlic and chilli prawn skewers  
Beef shin loaded jackets

## Sides

Triple-cooked chips  
House-seasoned fries  
Potato salad  
Coleslaw  
Fried rice  
Celeriac remoulade  
Caesar salad

## Desserts

Chocolate brownie, white chocolate drizzle  
Banana bread, walnut praline  
Biscotti, whipped Chantilly cream  
Lemon drizzle cake, blueberry  
Vanilla cheesecake, fresh strawberries

Menus can be adapted for dietary requirements - please speak with the chef when choosing your selections.