



## Buffet Menus

### Finger Buffet

£19.50 per person

A selection of sandwiches and wraps to include

Tuna with sweet chilli, peppers and onions

Rare roast beef with horseradish and rocket

Chicken Salad

BLT

Egg mayonnaise and mustard cress (v)

Cheddar cheese with onion chutney (v)

Plus 4 items from below

Homemade sausage roll

Classic Scotch egg

Smoked haddock Scotch egg

Homemade fish goujons with tartar sauce

Mini beef burgers with tomato and chilli chutney

Ascot pork pies with piccalilli

Grilled corn fed chicken skewers with satay sauce

Spiced lamb kofta

Cheese and mushroom quiche (v)

Salted potato wedges with garlic mayo (v)

Grilled vegetable skewers with pine nut and basil pesto (v)

Vegetable spring rolls with tomato and sweet chilli chutney (v)



### **Cold Fork buffet**

**£29.95 per person**

Slices of local rare roast beef

Slices of home cooked ham

Cold poached salmon

Homemade bacon, cheddar and onion quiche

Homemade garlic spinach and mushroom quiche

Homemade sundried tomato and goats cheese quiche

Dressed mixed leaf salad

Pesto & mozzarella pasta salad

Coleslaw

Tomato and red onion salad

A selection of artisan breads, butter and chutneys

### **Hot fork buffet**

**£29.95 per person**

*Please choose one meat and one vegetarian option*

Beef bourguignon served with mini jacket potatoes, crusty bread and a dressed mixed leaf and herb salad

Creamy garlic chicken with a mushroom sauce, served with roasted fondant potatoes and seasonal vegetables

Mushroom stroganoff served with rice, crusty bread and a dressed mixed leaf and herb salad (v)

Chicken curry served with rice, naan bread, poppadoms and lime chutney

Traditional lasagne, mixed dressed missed leaf and herb salad, and homemade garlic bread

Chilli con carne served with rice, crusty bread and dressed mixed leaf and herb salad



## Bowl Food

Select 3 options for £20.00 per person

Additional bowls £5.00

Haddock goujons and tripled cooked chips with tartar sauce

Thai green chicken curry and mini poppadum

Cottage pie with crushed minted peas

Steak and stilton puff pastry pie with micro vegetables

Chilli beef with rice noodles and shredded pak choi

Calf liver, bacon and mash potato with sage crisps

Rump steak and triple cooked chips with Dijon jus

Mushroom and pork stroganoff with wild rice

Pork belly with cauliflower puree and creamed potato

Chicken and chorizo paella with garlic infused crostini

Lamb lollipop with crushed potatoes and red currant jelly

Sundried tomato giant cous cous with goats cheese sphere (v)

Mixed Mediterranean vegetable moussaka (v)

Parmesan macaroni cheese (v)