

# BUFFET MENU

## LIGHT MENU / £7 PER HEAD

HONEY, SOY & GINGER CHICKEN WINGS  
BALSAMIC BEETROOT, SHAVED CHEDDAR AND MIZUNA  
TRUFFLED NEW POTATO SALAD, SPRING ONIONS & DILL  
LIME AND CORIANDER HUMMUS CRUDITÉS  
MARINATED OLIVES  
FOCACCIA

## MEDIUM / £10 PER HEAD

HONEY, SOY & GINGER CHICKEN THIGHS  
HORSERADISH, DILL & SALMON CANNELLONI  
TRUFFLED NEW POTATO SALAD  
SPINACH AND CHICK PEA FRITTERS  
BALSAMIC BEETROOT, SHAVED CHEDDAR AND MIZUNA  
MARINATED OLIVES  
LIME AND CORIANDER HUMMUS  
MIXED CRUDITÉS  
FOCACCIA

## LARGE BUFFET / £14 PER HEAD

HONEY SOY & GINGER CHICKEN THIGHS  
HORSERADISH & DILL SALMON CANNELLONI  
TRUFFLED NEW POTATO SALAD  
BALSAMIC BEETROOT, SHAVED CHEDDAR AND MIZUNA  
SPINACH AND CHICK PEA FRITTERS  
LIME AND CORIANDER HUMMUS  
MIXED CRUDITÉS  
BLACK PUDDING & APPLE SAUSAGE ROLLS  
WILD RICE SALAD, ROASTED RED PEPPERS, HERBS AND  
KIDNEY BEANS.  
MARINATED OLIVES  
FOCACCIA

## DESSERT

DARK CHOCOLATE BROWNIE  
WITH VANILLA CHANTILLY CREAM / **3.00 PER HEAD**

## EXTRAS

CHEDDAR & HAM FRITTATA / **2.00 PER HEAD**  
CHEDDAR & RED ONION BEIGNET / **2.00 PER HEAD**  
SELECTION OF CRISPS AND NUTS / **1.50 PER HEAD**  
MIXED SALAD / **1.00 PER HEAD**  
FOCACCIA / **1.00 PER HEAD**  
OLIVES / **1.30 PER HEAD**

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A 50% DEPOSIT IS REQUIRED AT LEAST ONE WEEK IN ADVANCE & THE BALANCE SHOULD BE PAID ON THE DAY.

OUR CHEFS ARE HAPPY TO ACCOMMODATE ANY DIETARY REQUIREMENTS, SO JUST LET US KNOW.

MINIMUM OF 25 PEOPLE FOR ANY BUFFET.