

# Buffet Menus

*We can tailor make menus to specific requirements and endeavour to meet dietary needs. All food is homemade and is sourced locally where*

<b>Buffet Menu 1 £5.50 +VAT</b>	
A selection of assorted sandwiches Including vegetarian/gluten free If required served with crisps	And either Freshly made soup of the day Or A selection of fresh fruit Fresh cream cakes
<b>Buffet Menu 2 £6.25 +VAT</b>	
Beef lasagne Vegetable chilli & rice Served with garlic bread or chips and salad	A selection of fresh fruit Or Fresh cream cakes
<b>Buffet Menu 3 £7.50 + VAT</b>	
Hot roast sandwich served in chefs choice of bread with a choice of fillings: Beef & Onion Chutney or Pork & Apple Sauce or Turkey & Cranberry Sauce Roasted Vegetables & Mozzarella Served with salads	A selection of fresh fruit Or Speciality cold dessert of the day
<b>Buffet Menu 4 £8.00 + VAT</b>	
Roasted vegetable & goats cheese pie Poached Salmon & hollandaise sauce Served with new potatoes and seasonal vegetables	A selection of fresh fruit Or Speciality cold dessert of the day
<b>Buffet Menu 5 £8.00 + VAT</b>	
Steak, Mushroom & Irish Stout Pie Butternut Squash, Stilton & Spinach Risotto Served with new potatoes and seasonal vegetables	A selection of fresh fruit Or Speciality cold dessert of the day
<b>Buffet Menu 6 £8.00 + VAT</b>	
Beef Stroganoff with Rice Spinach Pancakes with Lime Butter Served with new potatoes and seasonal vegetables	A selection of fresh fruit Or Speciality cold dessert of the day

**Buffet Menu 7 £8.00 + VAT**

Char Grilled Chicken served on Roast  
Vegetable Cous Cous

Spinach & Mushroom Lasagne  
Served with new potatoes and a selection of  
salads

A selection of fresh fruit  
Or  
Speciality cold dessert of the day

**Buffet Menu 8 £8.50 + VAT**

Roast Beef and Yorkshire Pudding

Roast Vegetables in a Filo Basket with Red  
Wine Sauce  
Served with new potatoes and seasonal  
vegetables

A selection of fresh fruit  
Or  
Speciality cold dessert of the day

**Finger Buffet**

**Choose 7 items from the following £8.00+VAT per person:**

Selection of sandwiches (includes V)

Mini Tortilla Wraps (includes V)

Onion Bahjis (V)

Vegetable Samosas (V)

Quiche (includes V)

BBQ Spare Ribs

Chicken Skewers (GF)

Hummus/Aubergine Dip with pitta bread (V)

Smoked Salmon & Chive Frittata (V, GF)

Spicy Wedges or Stuffed Skins (V, GF)

Pork Pie

Mixed Crostini (includes V)

Asparagus Rolls (V)

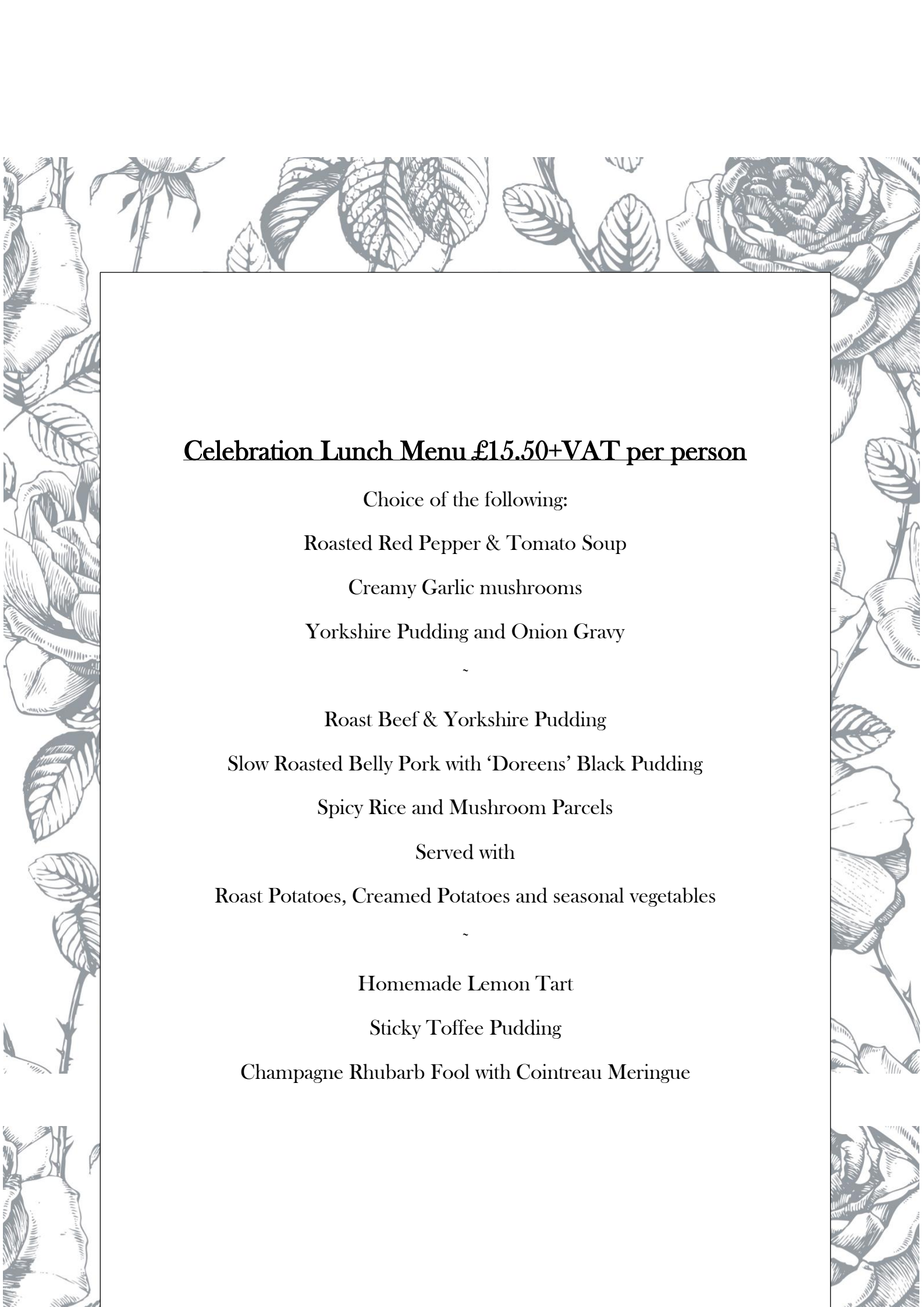
Smoked Salmon Rolls (V)

Savoury Choux Buns

Fish Goujons (V, GF)

Vietnamese Pork Balls

Mozzarella, Cherry Tomato & Basil (V, GF)



**Celebration Lunch Menu £15.50+VAT per person**

Choice of the following:

Roasted Red Pepper & Tomato Soup

Creamy Garlic mushrooms

Yorkshire Pudding and Onion Gravy

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Roast Beef & Yorkshire Pudding

Slow Roasted Belly Pork with 'Doreens' Black Pudding

Spicy Rice and Mushroom Parcels

Served with

Roast Potatoes, Creamed Potatoes and seasonal vegetables

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Homemade Lemon Tart

Sticky Toffee Pudding

Champagne Rhubarb Fool with Cointreau Meringue