

Buffet Menus

Canapés Selection

Goats cheese mousse tartlet, parmesan crackling

Smoked salmon & crème fraîche crostini

Chicken liver parfait vol-u-vent & apple chutney

Confit pork belly, sweet chilli jam

Roasted pepper & aubergine arancini, sweet & sour sauce

A selection of three £6.75 per person

A selection of four £8.75 per person

Additional items are £4 each per person.

Rustic Ploughman's £23 per person

Whole wedges of cheese - cheddar, brie & stilton cheese

Garnish of apple, celery, grapes & pickled onions

Selection of quiche - ham & cheese and spinach, feta & sundried tomatoes

Charcuterie meat selection

Paté & fresh bread

Biscuits for cheese

Finger buffet £21 per person

Select five items from the menu to create your own individual buffet.

(Additional items are £3 each per person).

- Bridge Rolls
- Vegetarian vol au vents
- Fish vol au vents
- Salmon & cream cheese roulade
- Halloumi skewers
- Chicken terriyaki
- Mini fishcakes
- Goats cheese & tomato on rye bread
- Avocado & bean warps
- Mini roast beef yorkie

Add dessert for £12 per person

Selection of Mini Home-made Desserts

- Lemon tart
- Chocolate profiterole
- Raspberry cheesecake

Afternoon buffet £28 per person

- Open sandwiches to include
 - Scottish smoked salmon with lemon butter
 - Slow cooked pulled ham & grain mustard mayonnaise
 - Cucumber, dairy free cream cheese & mint
 - Osborne roast beef, rocket butter & Traclement horseradish
 - Roast chicken with tarragon mayonnaise
 - Mature cheddar & green tomato chutney
- Homemade mini scone with clotted cream and jam
- Carrot cake
- Chantilly & chocolate profiteroles
- Vegetarian & fish vol au vents
- Halloumi skewers
- Homemade sausage rolls
- Cheese straws
- Unlimited tea / coffee

Cold Buffet Menu £35 per person

Main Course

Roast sirloin of Dorset beef with horseradish cream
Poached salmon
Chicken breast served with sauce vierge
Roasted squash with pesto and feta cheese served warm
Roasted Mediterranean vegetable salad
Cous cous salad
Home-made coleslaw
Mixed salad leaves
Tomato and herb salad
Minted new potatoes
Crusty French bread

Dessert

Chocolate torte
English lemon tart
Fresh fruit salad

Hot Buffet Menu £35 per person

Main course

Chicken curry – rice & poppadum

Vegetable & chickpea curry – rice & poppadum

Classic chicken coq au vin – red wine, shallot and mushroom sauce – minted new potatoes & selection of vegetables

Traditional lasagne – salad & garlic bread

Vegetable lasagne – salad & garlic bread

Beef chilli & rice

Bean chilli & rice

Dessert

Bread & butter pudding

Fresh fruit salad

Traditional sherry trifle

Rhubarb & apple crumble

Glazed lemon tart

Fresh fruit pavlova

Profiteroles chocolate sauce

Please choose two main course and two dessert options