

Buffet Menus

FINGER BUFFET MENU

FINGER BUFFET MENU 1

£3.50 PER PERSON

ASSORTED SANDWICHES
TORTILLA CHIPS & DIP
FRESH FRUIT PLATTER

FINGER BUFFET MENU 2

£6.50 PER PERSON

ASSORTED SANDWICHES
CRUDITÉS & DIP
ONION BHAJIS
STICKY TOMATO GLAZED MEATBALLS
COCKTAIL SAUSAGES
VEGETABLE SPRING ROLLS
CHICKEN 'WINGS OF FIRE'
VEGETABLE PIZZA SLICES
TORTILLA CHIPS & DIP

FINGER BUFFET MENU 3

£8.10 PER PERSON

ASSORTED SANDWICHES & WRAPS
VEGETABLE SAMOSAS
CARROT & CORIANDER GOUJONS
CRUDITÉS & DIP
TEMPURA BATTERED VEGETABLE MIX
BREADED CHICKEN GOUJONS
SMOKED SALMON & CREAM CHEESE FILLED MINI CROISSANTS
MOZZARELLA & CHERRY TOMATO SKEWERS
TORTILLA CHIPS & DIP
MINI CONTINENTAL CAKES
FRESH FRUIT PLATTER

FINGER BUFFET MENU 4 PICK YOUR OWN MENU

**CHOOSE 12 ITEMS FOR £9.70 PER PERSON
ADDITIONAL ITEMS £0.75 EACH PER PERSON**

ASSORTED COCKTAIL SANDWICHES
SEASONED POTATO WEDGES
CRUDITÉS & DIP
BREADED KING PRAWNS & HOI SIN SAUCE
CHICKEN SATAY & PEANUT DIP
VEGETABLE PIZZA SLICES
ONION RINGS
ASSORTED CANAPÉS
GARLIC & HERB BREADED SALMON GOUJONS
ONION BHAJIS
MINI BRUSCHETTA WITH CHEESE, TOMATO & HERB TOPPING
MOZZARELLA & CHERRY TOMATO SKEWERS
VEGETABLE SAMOSAS
MINI BAGELS WITH SMOKED SALMON & CREAM CHEESE
JALAPENO PEPPERS STUFFED WITH MELTED CHEESE
LAMB KEBABS WITH YOGURT & MINT DIP
VEGETABLE SPRING ROLLS
MINI YORKSHIRE PUDDINGS WITH SAUSAGES & CARAMELISED ONIONS
CHEESE BOARD
CHOCOLATE PETIT FOURS
COCKTAIL DANISH PASTRIES
FRESH FRUIT PLATTER

HOT FORK BUFFET MENU

HOT FORK BUFFET MENU 5

£12.65 PER PERSON

STEAK & ALE PIE
VEGETABLE LASAGNE
HOT NEW POTATOES
FIVE LEAF SALAD
FRENCH BREAD
ASSORTED CHEESECAKES

HOT FORK BUFFET MENU 6

£14.00 PER PERSON

CHICKEN WITH GARLIC, ORANGE & ROSEMARY
BEEF STROGANOFF & RICE
VEGETABLE MOUSSAKA
HOT NEW POTATOES
FIVE LEAF SALAD
COLESLAW
FRENCH BREAD
ASSORTED GATEAUX

HOT FORK BUFFET MENU 7

£15.55 PER PERSON

POACHED SALMON SERVED WITH LEMON MAYONNAISE, GARNISHED WITH
FRESH DILL & LEMON
CORONATION CHICKEN SALAD
HAND CARVED HONEY ROAST HAM
HOT NEW POTATOES
FIVE LEAF SALAD
WALDORF SALAD
TOMATO, SPRING ONION & BASIL SALAD
HOMEMADE DEEP FILLED APPLE PIE & CLOTTED CREAM
ASSORTED PASTRIES

OTHER OPTIONS

CHICKEN CURRY
BEEF LASAGNE
CHICKEN & LEEK PIE
CHILLI CON CARNE & RICE
CHICKEN CHASSEUR
SWEET & SOUR PORK

CARVING BUFFET MENU

CARVING BUFFET MENU 8

£22.65 PER PERSON

CHICKEN CAESAR SALAD WITH COS LETTUCE, CROUTONS & PARMESAN SHAVINGS

HONEY GLAZED GAMMON HAM, SERVED WARM GARNISHED WITH DIJON MUSTARD
DRESSING

WHOLE NORFOLK TURKEY SERVED WITH FRESH CRANBERRIES

HOT MINTED NEW POTATOES

STIR-FRIED MIXED VEGETABLES

PROFITEROLES WITH WARM CHOCOLATE SAUCE

LEMON CHEESECAKE

COFFEE & MINTS

CARVING BUFFET MENU 9

£23.00 PER PERSON

BEEF TOMATOES WITH MOZZARELLA CHEESE BALLS & FANNED
AVOCADO, LIME & CORIANDER DRESSING

SIRLOIN OF BEEF WITH HORSERADISH & WATERCRESS CREAM

CORONATION CHICKEN WITH APRICOT & TOASTED ALMONDS

POACHED SCOTCH SALMON SERVED WITH A MEDLEY OF SEAFOOD

HOT NEW POTATOES

CHEF'S SELECTION OF MIXED SALADS

RASPBERRY SHORTBREAD LAYERED WITH FRESH CREAM AND
FRESH RASPBERRIES

CHOCOLATE FUDGE CAKE

COFFEE & MINTS

AFTERNOON TEAS

SANDWICH FILLINGS

SMOKED SALMON
EGG MAYONNAISE & CRESS
CUCUMBER & CREAM CHEESE
ROAST BEEF & HORSERADISH
CHEESE WITH ONION CHUTNEY
PRAWN & MARIE ROSE SAUCE
HAM & MUSTARD

SULTANA OR PLAIN SCONES SERVED WITH FRESH CLOTTED
CREAM & PRESERVES
FRUIT LOAF
FRUIT TARTLETS
ASSORTED PASTRIES

TEAS AVAILABLE

ENGLISH BREAKFAST	PEPPERMINT
EARL GREY	LAPSANG SOUCHONG
CAMOMILE	FRUIT
JASMINE	

THEMED EVENTS

WE CAN ORGANISE YOUR FUNCTION TO ANY THEME YOU REQUIRE PLEASE SPEAK TO THE FOOD & BEVERAGE MANAGER TO DISCUSS YOU'RE ARRANGEMENTS.

SUGGESTED THEMES

MEDIEVAL
SCHOOL DISCO
MASKED BALL
OSCARS
LAS VEGAS

THESE MENUS CAN BE ADAPTED TO SUIT YOUR REQUIREMENTS