



## **Buffet Menu Essentials**

### **High Tea /Regal Mix.**

(Rwt1) *Combining sweet and savoury foods as a single course buffet*

Freshly made Mediterranean quiche

Coronation chicken

Herb encrusted salmon bites

Cocktail sausages marinated in honey and sesame.

Fresh leaf salad and Minted baby new potatoes

Greek salad, Handmade coleslaw.

Victoria sponge and assorted cake bites.

Scones, clotted cream and jam.

Main course plates AND cake plates, knives and forks.

£18.95 per person

### **Full Cream Tea (Fct1)**

Platter of mixed sandwiches to include smoked salmon and cucumber!

Fresh cakes and scones with double thick cream & raspberry jam

Platter of mixed biscuits and miniature savoury canapé- style bites

Strawberries in season or fresh fruit platter

£14.95 per person

### **Mixed Buffet (f23)**

Freshly made sandwich selection with tortilla wraps

Cocktail pastry selections

Smoked salmon canapés

Marinated miniature chicken brochette skewers

Cocktail sized fresh salmon bites, lightly encrusted with herbs

Biscuit and cake selection

Provision of plates, cutlery and napkins

£15.95 per person

### **Winter Party Buffet (xb25)**

Bruschetta selection with:

Salmon & crème fraiche, Tomato, onion & tapenade, and Prosciutto & avocado

Honey roasted miniature sausages

Chicken mini teriyaki skewers with pineapple

Cheese straws with a dusting of paprika

Crudités and olives with beetroot hummus and/or plain hummus

Carrot Cake, Lemon Cake, choux puffs and gingerbread

Fresh fruit selection

£21.95 per person



## **Gathering Hall Menu (GM22)**

A selection board of charcuterie items, Parma, salami, chicken, ham etc  
A cheese board platter with mature cheddar, brie, stilton and specialty cheeses, served with  
biscuits, olives, grapes, celery etc

Miniature tarts with hoi-sin infused shredded duck

Bite sized quiche-styled vegetarian tarts, with roasted Mediterranean vegetables

Fresh fruit platter, with melon, pineapple, strawberries, cherries etc.

Selection of French fancies and cake bites

£18.95 per person

## **Light buffet (L23)**

Freshly made sandwich selection

Cocktail sausages and Vegetarian pastry bites

Biscuit and miniature cake selection

Fresh fruit selections

Provision of plates, cutlery and napkins

£14.95 per person

## **Bare Essentials (L24)**

Freshly made sandwich selection

Cake bites

£8.25 per person

(Disposable platters, NO crockery)

All buffets are provided with napkins and china 8" plates (on loan), unless otherwise listed.

## **Drinks:**

If you need tea, coffee, and other drinks provided, please let us know.

- Tea selections and coffee are from £3.20 for the duration of the reception
- Tea, coffee, juices and with an arrival glass of Sparkling elderflower £5.50pp for the duration of the reception

Staff to serve, each charged at £25 +£15 per hour ( £85 per 4 hour session) x2 for 50-100

To expand the above menus into two courses, (sufficient for main and dessert) add £6pp

***MAKE YOUR OWN BUFFET: IDEAS on the next page...***



### CHOOSE ITEMS FOR YOUR BUFFET.

We will adjust quantities according to the range you choose, to ensure guests have a lovely plateful from the selections. Priced individually depending on choices and quantities needed.

#### Vegetarian

- Bhajee, Pakora and samosa selection with mango dipping sauce
- Falafels with beetroot and jalapeño hummus
- Veggie gyozas and chilli dip
- Vegetarian spring rolls
- Crudités with hummus and olives

#### Quiche tarts with:

- Mediterranean vegetables
- Spinach, ricotta and mushrooms
- Caramelised onions and Boursin
- Cheddar and tomato

#### Sandwich selections

- Smoked salmon
- Coronation chicken
- Ham and grain mustard
- Brie and Cranberry
- Cheddar and Branston
- Egg Mayonnaise

#### Meat buffet bites

- Piri piri miniature chicken bites
- Cocktail sausages and cocktail sausage rolls (or pigs in blankets?)
- Jerk drums ( can be spicy, but just ask if you prefer them plain!)
- Rolled cold meat selection, with ham, beef and salami etc.
- Pork belly bites with quince jelly

#### Sweet bites

- Cake bite selections with lemon drizzle, carrot cake and chocolate brownies
- Sweet bites with French fancies, ginger cake and millionaires bites
- Fresh fruit pick-ups, grapes, cherries, strawberries, melon and pineapple
- Fruit salad bowl, with diced fruits, (bowls and spoons)
- Tropical style, with pineapple, with kiwi, mango, bananas and satsumas

For 50 guests with a range of sandwiches we suggest 6 additional choices from the selections.  
If sandwiches are not your cup-of-tea, then we suggest 8 buffet choices for 50 guests

If you can't see what you'd like, just ask!!!



## **Main Course Summer Buffet Menu: from £18.95pp**

We recommend a maximum of three 'staples', plus 3 salads for your table.

### **MEATS:**

- Gammon Ham.** Slowly roasted, clove infused and truly succulent. (For smaller numbers, we provide slices, for larger numbers we provide the whole joint, but still sliced for you! )
- Gammon skewers,** Diced and served with a Meaux mustard and crème fraiche dip.
- Shredded Roasted Pork,** slow cooked & infused with rich barbecue sauce
- Roasted beef slices,** served with a horseradish infused crème fraiche
- Rare fillet** steak slices ( + £5pp)
- Chicken leek and bacon pie,** ideal served hot or cold
- Tarragon and lime infused chicken** breasts, served cold and decorated with lime wedges for the extra squeeze!
- Coronation Chicken** infused with mild curry spice and apricots
- Roasted Chicken and Pineapple** skewers marinated in peanut dressing with soy and ginger
- Charcuterie selection** with Parma Ham, Salami, German sausage, Chicken breast bites, Chorizo
- Cold meat selection** with ham slices, beef slices and chicken slices

### **FISH**

- Fully dressed whole Salmon,** complete and exquisitely decorated
- Salmon fillet pieces,** pre-portioned and delicately baked, served with lemon and fresh herbs
- Herb encrusted, crumbed salmon** bites. Easy to pick up, or skewer and serve with a delicious crème fraiche dip.
- Smoked salmon fillets,** served with capers and lemon, finished with a splash of cracked peppercorn

### **VEGETARIAN**

- Individual tarts.** Hand made & filled with ricotta, spinach, mushrooms and egg
- Quiche style tart** with Mediterranean vegetable or with caramelised onion, cream cheese and spinach
- Roasted vegetable skewers** with a herb and tomato marinate
- Bhajee and Samosas** with sweet chilli dipping jam

(Dietary requirements and allergies accommodated by prior arrangement. Just let us know!!)



## **SALADS FOR SUMMER MAIN COURSE BUFFET DELIVERY.**

- **Full mixed leaf Salad** with mixed baby leaves, tomatoes, cucumber, spring onion and artichokes
- **Classic Coleslaw** crunchy , hand cut and gluten free
- **Potato Salad.** New potatoes, spring onions, mayonnaise, herbs and a hint of salt.
- **Carrot and Orange Slaw.** Shredded carrot, oranges, sultanas.
- **Classic Greek Salad** with olives, feta, cucumber, red onion and tomatoes
- **Mediterranean Pasta** salad with roasted vegetables crushed tomatoes and herbs.
- **Red and White Rice Salad** with red onion, spring onion, diced tomatoes & celery
- **Lebanese Lemon and Bean Salad** with kidney beans, chicken peas, red onions, cucumber, parsley, mint and lemon
- **Chick peas and carrot salad** with toasted pumpkin seeds, spring onion and dill finished with garlic dressing
- **Crumbled Feta & Sweetcorn Salad** with diced tomatoes, spring onions, cucumber, radishes, jalapeño and dressing
- **Cowboy Salad!** with black eye beans, sweetcorn, diced tomatoes, capsicum peppers, red onion, coriander and dressing
- **Roasted sweet potato and wild rice** salad with toasted almonds, feta, spring onions, baby spinach leaves & ginger infused dressing
- **Mango Salsa salad** with red onion, red bell peppers, coriander, jalapeño, lime juice infused dressing and baby leaves
- **Baby New Potatoes,** simple and tasty, whether hot or cold! A touch of salt or mint or melted butter and garlic.
- **Quinoa Tabbouleh** with cherry tomatoes, red pepper, cucumber, mint, garlic, lemon juice, and herbs
- **Winter Peanut Slaw** Salad with red cabbage and shredded sprouts (or green cabbage) carrots, spring onions, peanut butter, honey and soy infused dressing
- **Middle East cous-cous** salad infused with nutmeg, ginger, cinnamon and herbs and filled with spring onions, apricots, cranberries and red onion
- **Rocket and Watercress Salad** with spinach leaves, croutons, toasted almond flakes and garlic dressing
- **Beetroot Quinoa Salad** with spinach leaves and shredded carrots
- **Waldorf Salad** with walnuts, celery, apple, grapes and mayonnaise (and baby new potatoes)
- **Sally's Salad** with beetroot, feta, roasted squash, spinach pomegranate, pine nuts and red onion dressed with balsamic



## DESSERT SELECTIONS

£5.95pp

### **Larger gateaux (each serve 14-15)**

- Cheesecakes topped with fresh raspberries ( or strawberries)
- Lemon and stem ginger cheesecake
- Mango cheesecake topped with passion fruit
- Classic French Tart Citron
- Toffee Banoffi Pie
- Black Forest Gateaux ... a classic (but never out-of-fashion!)
- Lemon Meringue Pie
- Eton Mess
- Croquembouche of choux puffs covered in chocolate, toffee and fresh fruits
- Platter of dessert and sweetie bites ( can be ordered as an individual platter just for the kids if you like)

### **Or choose individual desserts (served in glass cups)minimum 12 of each**

- Pear and ginger trifle cups with lime jelly
- Panna cotta with forest fruits
- Cranachen cups (Like an Eton Mess, but the Scottish version has toasted oats, honey and whiskey!! )
- Vanilla Crème cups with hobnob crumble (similar to a Crème Brûlée base, but uses crushed hobnobs, so no need to grill before serving!)
- Tiramisu cups
- Belgian chocolate and Baileys truffle mouse
- Belgian chocolate and orange mousse (with non-alcoholic infusion of juice and orange segments or smooth and infused with Cointreau, depending on the guest-list!!)
- White chocolate hand whipped mousse- cheesecake cups, finished with passionfruit purée.
- Eton Mess cups with raspberries and blueberries

### **Hand crafted individual desserts minimum 12 of each**

- Strawberry shortbreads
- Champagne and Strawberry cheesecakes
- Honeycomb and toffee cheesecakes
- Belgian chocolate truffle tortes



## **Large Cake Centre Pieces**

*From £59.00*

*Centre pieces can be included as part of a larger menu, but when you want something as a separate celebration cake for after the main buffet, these are ideal.*

*We do not pretend to be 'sugar artists' so these are styled as 'coffee-shop style'*

*The serve 10-14 goodly slices as a wedge and are perfect to add to your celebration for the wow factor.*

### **Classic Cakes:**

- Classic Victoria Sponge (the lightest you've ever tasted!)
- Coffee Cake (with coffee icing)
- Coffee and Walnut Cake (with coffee icing and decorated with walnuts)
- Farmhouse Classic (Lightly spiced, with cherries, sultanas and mixed peel)
- Chocolate Fudge cake (with rich chocolate fudgy icing)
- Passion Cake (carrot, walnuts, sultanas and cream cheese icing!)
- Black Forest Gateau (an absolute classic!)

### **Gluten Free Cakes:**

- Lemon sponge cake (with lemon icing)
- Spiced apple and sultana cake
- Toffee and Buttercream cake
- Chocolate Brownies (*cut to squares*)

### **Vegan Cakes:**

- Lemon sponge cake (with lemon icing)
- Chocolate Orange sponge cake (with orange filling and icing)
- Spiced Genoa cake

### **Celebration Cake**

From £70.00

- Iced white (*Soft fondant icing on a light Victoria sponge, ready for you to add your own decoration*)
- Iced white fruit cakes (square in various sizes, priced individually, with soft fondant icing and piped edges)