

Sample Hot & Cold Buffet

£19.50 per person

Sliced rare purebred Aberdeen Angus Sirloin of beef

Chimichurri dressing
(gf) (df)

Cured pork loin & Italian smoked Prosciutto Cotto

English Piccalilli
(gf) (df)

100% Pork shoulder chipolata sausages

BBQ Sauce

Luxury Royal Greenland prawns

Marie Rose Cognac Sauce
(gf) (df)

Severn & Wye smoked salmon

Gravadlax dressing
(gf) (df)

Breaded chicken mini-fillets, spicy battered chicken pieces
& chipotle sticky chicken wings

Sweet chilli sauce, hot Buffalo sauce & Peri-Peri mayo

Vegetable spring rolls

Spiced plum sauce
(v)

Shredded Peking duck spring rolls

Hoisin sauce

Sweet potato pakora & homemade falafels

Tzatziki
(v) (ve) (df)

Veggie Frittata

Made with Burford Brown eggs, shallots, diced potato & diced peppers
(v) (gf) (df)

V
Vegetarian

VE
Vegan

DF
Dairy Free

GF
Gluten Free

*
Adjustment Available



Accompniments

SERVED WITH MAIN BUFFET

Goose Fat Roasted Potatoes

(df) (gf)

Veggie Herb Roasted Potatoes

(v) (ve) (df) (gf)

Baby Cucumber & Cherry Tomato Salad

(v) (ve) (df) (gf)

Chunky Coleslaw

(v) (df) (gf)

Mixed Artisan Breads

(v) (df) (gf)

Cheese

SERVED WITH MAIN BUFFET

Vintage Barbers Cheddar

Grade A Stilton

Bath Soft

(v) (gf)

Celery, Grapes & Pickles

(v) (ve) (df) (gf)

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Petit Fours Dessert Buffet

£6.50 per person

SERVED AFTER MAIN BUFFET

Homemade Triple Chocolate Brownie

Salted caramel sauce

(v)

Vegan Chocolate Brownie

Chocolate sauce

(v) (ve) (gf) (df)

Homemade Cheesecake

Flavour of your choice

(v) (gf*)

French Macarons

(v) (gf)

Homemade Carrot Cake

Cream cheese frosting

(v) (gf)

Profiteroles

Hot chocolate fudge sauce

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