



FUNCTION MENUS

BUFFET & BANQUETING

BUFFET MENU



PRICE PER HEAD

£13.95 for 6 items

£16.95 for 8 items

£19.95 for 10 items

Our buffet menu options are all based on a minimum of 25 people, unless otherwise stated.

MEATS

Chicken Goujons

Chicken & Chorizo Skewers

Mini Chicken Caesar Salads
in Lettuce Cups

Sausage Rolls

Honey Mustard Chipolatas

Mini Roast Beef and Horseradish
Yorkshires

Sticky Chinese Ribs

Mini Duck & Hoisin Spring Rolls

FISH

Mini Smoked Salmon
Cream Cheese Bagels

Sweet Chili Prawn Skewers

Fish Goujons

VEGGIE

Halloumi Fries (V)

Veg Quiches (V)

Indian Selection (V)

Tomato & Mozzarella Skewers
with Pesto Oil (V)

BREAD, CRUDITES, ANTIPASTI & SALADS

Warm Ciabatta and Olives (V)

Hummus & Crudités (V)

Antipasti Meat Selection

Potato Salad (V)

Mixed Salad (V)

Chicken Caesar Salad

BUFFET MENU



CHEESE & BISCUITS BUFFET STYLE

£7.50 Per Person

Selection of English Cheeses. served with a selection of Biscuits, Celery, Grapes, and Chutneys

SAUSAGE, BACON OR VEGAN SAUSAGE BAPS

Burger or Sausage £5.50 or £6.50 for Sausage & Bacon Baps

Served with Ketchup & Brown Sauce

SALAD BOWLS

£25.00 a bowl (serves 8-10 people)

Hot Buttered Steamed New Potatoes
Creamy Coleslaw
Tomato, Red Onion & Mozzarella Salad
Mediterranean Cous Cous Salad

BBQ

£20.95 per person (min 40 guests)

Choose either a meat or veggie menu per person.

MEAT

Beef Burgers
Jumbo Sausage
Marinated Chicken Drumsticks

VEGGIE

Vegetable & Halloumi Skewers
Vegan Burgers
Vegan Sausages

BBQ SIDES

Bowls of Mixed Salad
Creamy Coleslaw
Cheese Slices
Potato Salad & Chopped Chives
Burger Baps & Hotdog Rolls

CHIPS & CRISPS

Bowl of Chips - £15 per bowl
Bowl of Crisps - £5 per bowl

11" STONE BAKED PIZZAS

Max. of 30 Pizzas
Serves (approx.) 60 Guests
Each Pizza Serves 2 People

Garlic Bread Pizzette - £9.95

Pizza - £10.95

Choose from
Classic Margarita (V)
Vegetarian (V)
Pepperoni

DESSERTS

£3.50 Per Person / Choose one:

Tangy Lemon Meringue Pie
Seasonal Fresh Fruit Platter
Chocolate Brownie

CAKEAGE CHARGE

£1 per person

If you wish to bring your own cake, we provide napkins, plates and cutlery

BANQUETING SET MENU



Choose one dish from each course to complete your set menu for all of your guests.
If there are any special dietary requirements, please speak to your event coordinator.

STARTERS

Asparagus Wrapped in Parma Ham with Hollandaise and Parsnip Crisps

Smoked Salmon, Honey & Mustard Dressing and Baby Leaves (GF)

Smoked Chicken Caesar Salad (GF)

Prawn Cocktail (GF)

Carrot & Coriander Soup Served with Warm Ciabatta
(VE/GF Option Available)

Tomato & Mozzarella Salad Dressed with Pesto Oil
(VE Option Available)

Chicken Liver Parfait with Toasted Brioche
and an Apricot & Orange Chutney
(GF Option Available)

MAIN COURSES

All Served with Seasonal Vegetables and Roast Potatoes

Pan Roasted Cod Loin with A Shrimp, Pancetta & Basil Sauce (GF)

Corn Fed Chicken Stuffed with Spinach, Ricotta & Parma Ham

Roast Sirloin of Beef with a Wild Mushroom Sauce (GF)

Braised Lamb Shank, Root Vegetable Purée served
with a Redcurrant Sauce (GF)

Spinach & Mushroom Encroute (V)

Beetroot & Butternut Squash Wellington (VE)

Vegan Option: Sweet Potato & Red Onion Marmalade Seeded Tart (VE/GF)

BANQUETING SET MENU



DESSERTS

Blackberry Crème Brulée

Vanilla Pannacotta with Tropical Fruit

Baked Bread & Butter Pudding Laced with Lemon Curd

Chocolate Fondant & Clotted Cream

Chocolate & Raspberry Tart with Raspberry Sorbet (VE/GF)

Raspberry Frangipane With Raspberry Coulis (VE/GF)

Selection of Cheeses with Grapes & Biscuits

Supplement of £3 per person for a Sharing Board per table
or a Supplement of £5 per person for Individual Portions

Coffee & Mints

2 Courses £28 per person

3 Courses £35 per person

**V - Vegetarian | VE - Vegan
GF - Gluten Free**

Please speak to the team about any special dietary requirements when ordering. Our meals are prepared in a kitchen where nuts, gluten, as well as other allergens, are present.