



MENUS

WAKES & CELEBRATION OF LIFE

BUFFET & AFTERNOON TEA

SPECIAL DIETARY OPTIONS

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

If you have any dietary requirements or allergies, please inform your event coordinator when ordering.

Kindly note that all dishes are prepared in a kitchen where nuts, gluten, and other allergens are present.

BUFFET MENU

PRICE PER HEAD

6 items £14.95 | 7 items £16.95 | 8 items £18.95

*Additional items can be added at £2 per person, per item.
A minimum of 25 guests applies, unless otherwise agreed.*

CHOOSE FROM OUR MENU OPTIONS:

Meat, Fish, Vegetarian & Vegan, Potatoes,
Crisps & Dips, Salads, Cakes & Desserts

MEATS

Chicken goujons

Crispy breaded chicken strips, seasoned (Halal)

Sausage rolls

Golden puff pastry filled with seasoned sausage meat

Seasoned chicken kebabs

Grilled chicken pieces marinated in herbs and spices, served on skewers

Mini British cottage pies

Individual portions of minced beef in rich gravy topped with creamy mashed potato

BBQ pulled pork sliders with slaw

Soft mini buns filled with slow-cooked pulled pork in BBQ sauce, topped with crunchy coleslaw

Duck spring rolls with hoisin sauce

Crispy rolls filled with shredded duck and vegetables, served with a sweet hoisin dipping sauce

Mini beef & horseradish Yorkshire puddings

Traditional mini Yorkshire puddings filled with roast beef and a hint of horseradish for a savoury kick

FISH

Smoked salmon blinis

Small pancakes topped with silky smoked salmon and a touch of cream cheese

Spicy crab cakes with sweet chilli sauce

Lightly spiced crab meat patties, crisp on the outside, served with a sweet and tangy dipping sauce

Panko prawns with Marie Rose sauce

King prawns coated in crunchy panko breadcrumbs, served with a creamy, slightly tangy dip

VEGETARIAN & VEGAN

Mini vegetable quiches

Bite-sized savoury tarts filled with egg, cheese, and mixed vegetables in a buttery pastry case

Vegetable & halloumi skewers

Grilled skewers combining halloumi with colourful roasted vegetables

Indian selection

A variety of spiced vegetarian bites such as samosas, pakoras, and bhajis, served with chutneys

Vegan pastry rolls

Flaky pastry filled with seasoned vegetables, fully plant-based

POTATOES, CRISPS & DIPS

Fries

Golden, crispy potato fries served hot and lightly salted

Seasoned potato wedges

Thick-cut potatoes roasted with herbs and spices for a fluffy inside and crispy outside

Salted crisps

Classic thin, crunchy potato crisps lightly salted

Tortilla chips with dips

Corn chips served with salsa, guacamole and sour cream

Ciabatta and crudité

Ciabatta slices and vegetable sticks served with hummus

Pitta and hummus

Soft pitta bread with creamy hummus

Hummus with crudité

Smooth hummus with fresh vegetable sticks

SALADS

Greek salad

Tomatoes, cucumber, olives, feta and red onion

Mixed leaf salad

Fresh leaves with light dressing

Caesar salad

Romaine lettuce, croutons, Parmesan and Caesar dressing

CAKES & DESSERTS

Lemon & blueberry sponge cake

Light sponge with blueberries and zesty lemon

Red velvet cake

Cocoa sponge layered with cream cheese frosting

Chocolate brownies

Rich, fudgy chocolate squares

Lemon drizzle cake

Moist sponge with tangy lemon glaze

Chocolate & raspberry tart (VE & GF)

Rich chocolate filling with raspberry topping in a crisp base

TEA & COFFEE STATION

Freshly Brewed Tea £12 per flask

Freshly Brewed Coffee £15 per flask

AFTERNOON TEA MENU

Three finger sandwiches, selection of three cakes, traditional scone with jam and clotted cream and a bottomless selection of Twining's teas and freshly brewed coffee.

PRICE PER HEAD

Based on a minimum of 20 people

SEATED/SERVED

£24.95 per person

BUFFET STYLE

£19.95 per person

Choose three sandwich fillings and three cakes

SANDWICH FILLINGS

Cheese & Tomato
Cream Cheese & Cucumber
Egg Mayo
Tuna Mayo
Ham & Cucumber
Beef & Horseradish

CAKES

Lemon Drizzle
Chocolate Brownie
Coffee & Walnut Cake
Raspberry Frangipane (VE/GF)
Chocolate and Raspberry Tart (VE/GF)

**Add a glass of Prosecco (20cl) for £6 for a (125ml) glass
or £27 for a (75cl) bottle**