

BUILD YOUR OWN BUFFET

£5.50 PER PORTION

(MINIMUM 4 PORTIONS PER ITEM)



SAVOURY

Breaded Cod Goujons with Tartare Sauce
Cauliflower 'Wings' with Homemade Curry Sauce (VG/DF)
Chicken Caesar Salads in Baby Gem Lettuce
Chicken Wings with BBQ, Hot or Sweet Chilli Sauce (DF)
Crispy Halloumi Strips with Tangy Tomato & Basil Sauce (V/GF)
Crispy Hoisin Pulled Pork Balls with Spiced Apple Chutney
Falafel Bites with Red Pepper Hummus (VG/GF)
Homemade Garlic Ciabattas (VG)
King Prawn Cocktails in Baby Gem Lettuce (GF)
Mini Sausage Rolls with Sage and Apple Sauce
Mini Cheddar Sausage Rolls with Sage and Apple Sauce (V)
Vegan Mushroom & Garlic Sausage Rolls (VG/DF)
Vegan Tomato & Red Pepper Sausage Rolls (VG/DF)
Pitta Breads with Hummus and Baba Ghanoush (VG/DF)
Rosemary Potato Wedges with Garlic Mayo (V/VG/GF)
Scotch Eggs with Ketchup.
Sweet Potato Wedges with Tzatziki (V/VG)
Tortilla Chips with Guacamole, Salsa and Soured Cream (V/VG)
Butternut Squash, Chilli and Ginger Spring Rolls with Chilli & Lime Sauce (VG/DF)
Vegetable Samosas with Mango Chutney (VG/DF)

SALADS

Chicken Caesar Salad.
Couscous with Lemon & Herbs (VG/DF)
Greek Salad - Cucumber, Olives, Feta & Sun-blushed Tomatoes (V)
Halloumi Salad with Feta Stuffed Red Bell Peppers (V)
Homemade Coleslaw (V/GF)
Lemon, Shallot and Potato Salad with Chives (V/GF)
Mixed Leaf Salad Bowls (VG/GF)
Tomato, Basil and Black Olive Pasta (VG)

SOMETHING SWEET

Fruit Salads with Mint in Passion-fruit Cups (VG/GF/DF)
Crème Brulees (GF)
Cheesecakes
Chocolate Brownies
Chocolate Mousse with Flavoured Cream (GF)
Eton Mess (GF)
Lemon OR Orange Polenta Cake (GF)
Sticky Toffee Puddings

(V) Vegetarian (VG) Vegan (GF) Gluten-Free (may not be suitable for Coeliacs) (DF) Dairy-Free

If you or your guests have any allergies or other dietary requirements please inform us as soon as possible and we will do our best to accommodate. Please note that whilst we aim to ensure all allergen information is correct, we do use a range of allergens both in the kitchen and the wider premises. Therefore, we cannot guarantee that the food served will be free from unintentional allergen contamination.



SET BUFFET MENU 1

£11.50PP / MINIMUM 20 GUESTS

Chicken Caesar Salad
Chicken Wings with BBQ, Hot or Sweet Chilli (DF)
Falafels with Red Pepper Hummus (VG/GF/DF)
Homemade Garlic Ciabattas (VG)
Mini Sausage Rolls with Sage and Apple Sauce
Mini Cheddar Sausage Rolls with Sage and Apple Sauce (V)
Pitta Breads with Hummus and Babaghanoush (VG/DF)
Rosemary Potato Wedges with Garlic Mayo (V/VG/GF)
Tortilla Chips with Salsa and Soured Cream (V/VG)
Tomato & Basil Pasta Salad (VG)
Vegetable Samosas with Mango Chutney (VG/DF)
Bowls of Mixed Leaf Salads (VG/GF)

SET BUFFET MENU 2

£16.50PP / MINIMUM 20 GUESTS

Chicken Wings with BBQ, Hot or Sweet Chilli Sauce (DF)
Crispy Hoisin Pulled Pork Balls with Spiced Apple Chutney.
Crispy Halloumi Strips with Tangy Tomato & Basil Sauce (V/GF)
Falafels with Red Pepper Hummus (VG/GF/DF)
Butternut Squash, Chilli and Ginger Spring Rolls with Sweet Chilli & Lime Sauce (VG/DF)
Homemade Garlic Ciabattas (VG)
Mini Sausage Rolls with Sage and Apple Sauce (Vegetarian Option Available)
Pitta Breads with Hummus and Baba Ghanoush (VG/DF)
Rosemary Potato Wedges with Garlic Mayo (V/VG)
Tortilla Chips with Salsa and Soured Cream (V/VG)
Vegetable Samosas with Mango Chutney (VG/DF)
Lemon, Shallot and Potato Salad with Chives (V/GF)
Mixed Leaf Salad Bowls (VG/GF)
Tomato, Basil and Black Olive Pasta (VG)

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SET BUFFET MENU 3

£19.95PP / MINIMUM 20 GUESTS

Chicken Wings with BBQ, Hot or Sweet Chilli Sauce (DF)
Crispy Halloumi Strips with Tangy Tomato & Basil Sauce (V/GF)
Crispy Hoisin Pulled Pork Balls with Spiced Apple Chutney
Falafel Bites with Red Pepper Hummus (VG/GF/DF)
Homemade Garlic Ciabattas (VG)
King Prawn Cocktails in Baby Gem Lettuce (GF)
Mini Sausage Rolls with Sage and Apple Sauce
Mini Cheddar Sausage Rolls with Sage and Apple Sauce (V)
Pitta Breads with Hummus and Baba Ghanoush (VG/DF)
Rosemary Potato Wedges with Garlic Mayo (V/VG/GF)
Vegetable Samosas with Mango Chutney (VG/DF)
Scotch Eggs with Ketchup.
Sweet Potato Wedges with Tzatziki (V/VG)
Tortilla Chips with Guacamole, Salsa and Soured Cream (V/VG)
Lemon, Shallot and Potato Salad with Chives (V/GF)
Mixed Leaf Salad Bowls (VG/GF)
Tomato, Basil and Black Olive Pasta (VG)
Halloumi Salad with Feta Stuffed Red Bell Peppers (V)
Homemade Coleslaw (V/GF)
Fruit Salads with Mint in Passionfruit Cups (VG/GF/DF)

VEGAN "BUILD YOUR OWN" BUFFET

£5.50 PER PORTION / MINIMUM 20 GUESTS

(MINIMUM 4 PORTIONS PER ITEM)

Cauliflower 'Wings' with Homemade Curry Sauce (DF)
Falafel Bites with Red Pepper Hummus (GF)
Fruit Salad & Mint in Passionfruit Cups (GF)
Homemade Garlic Ciabattas
Pitta Breads with Hummus and Baba Ghanoush
Rosemary Potato Wedges with BBQ Sauce (GF)
Sweet Potato Wedges (GF)
Tortilla Chips with Guacamole & Tangy Tomato Salsa
Butternut Squash, Chilli and Ginger Spring Rolls with Sweet Chilli & Lime Sauce
Vegetable Samosas with Mango Chutney (GF)
Vegetable Pakoras with Mango Chutney
Vegan Mushroom & Garlic Sausage Rolls
Mixed Leaf Salad Bowls (GF)

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