



FINGER BUFFET'S
MINIMUM OF 6 PEOPLE

BUFFET A

4 CHOICES OF SANDWICHES
3 OF THE SAVOURY SELECTION
3 HOMEMADE CAKES
£7 PER PERSON

BUFFET B

4 CHOICES OF SANDWICHES
4 OF THE SAVOURY SELECTION
4 HOMEMADE CAKES
£9 PER PERSON

BUFFET C

6 CHOICES SANDWICHES
5 OF THE SAVOURY SELECTION
4 HOMEMADE CAKES
£10 PER PERSON

ALL BUFFETS INCLUDES CRISPS & JUCE, MINERAL WATER

**SELECTION OF SANDWICHES
CUT INTO QUARTERS, GARNISHED
GRANARY, WHITE AND WHOLEMEAL BREAD**

CHOICE OF:

- PESTO, MOZZERELLA, TOMATO AND SALAD LEAVES (V)
 - FREE RANGE EGG MAYONNAISE (V)
- MATURE CHEDDAR CHEESE AND FARMHOUSE PICKLE (V)
 - ROASTED TURKEY AND CRANBERRY SAUCE
 - SMOKED SALMON AND CREAM CHEESE
 - ITALIAN HAM, MOZZERELLA AND TOMATO
 - TUNA MAYO, RED ONION AND BLACK PEPPER
 - GOATS CHEESE AND ROASTED PEPPER (V)
 - SMOKED BLACKY HAM AND BRIE
 - SMOKED SALMON AND CREAM CHEESE
- ROAST BEEF WITH HORSERADISH CREAM AND ROCKET
 - HOUMOUS & ROASTED PEPPERS (VEGAN)

SAVOURIES

MINI VEGETARIAN QUICHE (V)
MINI TOAD IN THE HOLE AND HORSERADISH CREAM
TORTILLA WITH CHORIZO, RED ONION AND PEPPER
BLINIS WITH SMOKED SALMON AND LEMON AND DILL CREAM
CROSTINI WITH MOZZERELLA, BASIL PESTO AND SUNKISSED TOMATO (V)
CARAMELISED ONION AND BLACK BOMBER CHEDDAR TARTLETS (V)
SELECTION OF INDIAN SAVOURIES WITH MINT RAITA (V)
CHICKEN SATAY WITH PEANUT SAUCE
CHICKEN GOUJONS WITH A HONEY & MUSTARD DIP
PORK SAUSAGE ROLLS
BEETROOT & GOATS CHEESE CROSTINI (V)
WELSH RAREBIT MINI TOASTS (V)
DUCK SPRING ROLLS WITH SWEET CHILLI SAUCE DIP
BRUSCHETTA CON TOMATE' WITH OLIVES (V)

CAKES

LEMON DRIZZLE
BARA BRITH
CHOCOLATE CARAMEL BITES
PORTUGUESE CUSTARD NATA
WELSH CAKES
CHOCOLATE FRUIT BISCUIT

COLD BUFFET & SALAD

CHOICE OF 2

£8 PER PERSON

MINIMUM OF 12 PEOPLE

ALL SERVED WITH BAGUETTES & BUTTER/NON DAIRY SPREAD

COLD MEAT PLATTER

ROAST TURKEY, ROAST BEEF, PEMBROKE HAM, CHORIZO & SALAMI SERVED WITH
SALAD GARNISH

CHARLOTTE POTATO SALAD WITH SOUR CREAM & CHIVES (V)

PASTA WITH PESTO DRESSING, MOZERELLA & OLIVES (V)

BROAD BEAN, PEA & ORZO SALAD WITH A GREEK YOGHURT, LEMON & PARMESAN DRESSING (V)

ROASTED MEDITERRANEAN VEGETABLES WITH A BALSAMIC DRESSING (VEGAN)

ROASTED BEETROOT & GOATS CHEESE SALAD WITH AN ORANGE & CUMIN VINAIGRETTE (V)

SWEET POTATO, PERL LAS & ROASTED CHERRY TOMATO (V)

PUY LENTILS WITH SMOKED BACON & ROSEMARY (V)

MEXICAN RICE & BEANS WITH A LIME, COCONUT & CHILLI DRESSING (VEGAN)

GREEK SALAD WITH PEARL BARLEY (V)

CHICKEN CAPRESE SALAD

TUNA NICOISE SALAD

BEETROOT & LENTIL TABBOULEH (VEGAN)

HOT MAINS

£8.00 PER PERSON

BEEF LASAGNE & SALAD

CHICKEN TAGINE WITH APRICOTS, CHICKPEAS & OLIVES
(SERVED WITH COUSCOUS)

COQ AU VIN (CHICKEN WITH RED WINE, BACON & MUSHROOMS)
SERVED WITH ROAST POTATOES & BUTTERED LEEKS

AUBERGINE & RED LENTIL MOUSSAKA (V)

CHORIZO & BEEF MEATBALLS WITH A SPICY TOMATO & PEPPER SAUCE & RICE

SPANAKOPITA (SPINACH & FETA FILO PIE) (V)
WITH TZATZIKI, HOUMOUS, OLIVES & PITTA BREAD

LAMB CAWL

(CLASSIC WELSH DISH WITH SLOW COOKED SHOULDER OF LAMB WITH VEGETABLES)

SLOW COOKED BBQ PULLED PORK ,

SERVED WITH BRIOCHE ROLLS, COLESLAW AND POTATO WEDGES

SWEET POTATO & COCONUT CURRY (MILD) & BASMATI TURMERIC RICE
(WITH EITHER CHICKEN OR PANEER CHEESE(V))

PORK & LEEK SAUSAGES, MASH & ONION GRAVY

PUY LENTIL SHEPHERDS PIE WITH KALE, SPINACH & GREEN BEANS (VEGAN)



DESSERTS

£4 PER PORTION

CHOCOLATE BROWNIE CHEESECAKE

TARTE AU CITRON

LEMON CHEESECAKE

COFFEE & WALNUT CAKE

MOROCCAN CITRUS CAKE (GF)

CHOCOLATE FUDGE CAKE

APPLE & SULTANA CRUMBLE

IF YOU HAVE ANYTHING ELSE YOU WOULD LIKE PLEASE LET US KNOW AS WE MAKE
EVERYTHING TO ORDER

ALLERGENS !

**IF YOU HAVE ANY ALLERGIES PLEASE LET US KNOW
AND WE CAN ADVISE ON EACH DISH**