



Elegant Buffet Menu

Platter of Cocktail Sandwiches, Open Ciabatta Rolls and Wraps Garnished with Crisp Salad and the following filling selection

Honey Cured Ham Wraps with Mixed Leaves & a Wholegrain Mustard Mayonnaise

Tuna Mayonnaise Garnished with Cucumber

Grated Mature Cheddar and Red Onion (V)

Egg Mayonnaise garnished with Watercress (V)

Duck and Hoisin (V,VG)

Chicken and Tomato (V,VG)

Owen Taylors Lincolnshire Sausage Rolls

Spiced Bombay Potato Vegetable Samosas (V)

Mini Melton Pork Pie with Piccalilli

Chicken Goujon & BBQ Sauce (GF)

Smoked Salmon & Chive Cream Cheese Bagel

Spinach and Potato Pakora (V)

Battered Cod Goujons with Tartare Sauce

Mini Mixed Bruschetta

Nachos with cheese and salsa sauce (V)

Beetroot Falafel (V,VG)

A Selection of Mini Cheesecake (V)

Mini Chocolate Brownie Pieces (V,GF)

Seasonal Fresh Fruit Platter (V,VG)

V - Vegetarian GF -Gluten Free VG - Vegan LF - Lactose Free

Any dietary requirements or allergies must be advised at least two weeks prior to the event date.

In the event of an item not being available due to seasonality or supply disruption then a suitable alternative will be made available.

