



Main Buffet Dishes

Beef Bourguignon (locally sourced slow cooked steak marinated in a rich merlot with thyme and finished with Chanteney carrots & mushrooms)

Traditional Chinese Curry (Chicken, Beef or Vegetarian)

Shredded Chicken or Beef Casserole (served with peppers, onions & a chilli & sesame sauce)

Red or Green Thai Style Curry (a cultural classic available with beef chicken or vegetarian)

Beef with Crushed Peppercorn & Brandy Cream (A Succulent classic with mushrooms and green beans)

Individual Vegetarian Wellington (filled with butternut squash, sweet potato, roasted cashew, feta and wilted greens)

Chilli Satay Chicken (a rich peanut sauce with coconut, chilli and hints of lemongrass)

Tender Pork with a Smoked Paprika & Dijon Cream (sliced pork accompanied with chestnut mushrooms & a roasted veg selection)

Pies

Marinated beef with Irish stout & chestnut mushroom pie with a puff pastry topping

Creamy Chicken & Ham Hock Pie with a puff pastry topping

Traditional Lasagne Al Forno

Cottage Pie topped with Sweet & white potato and baked.

Fishermen's Pie topped with Bacon and Leek Mash

Savoury Mince Pie (a trusted old classic)

Quiche

Classic French Quiche (choice of 3 fillings)

Braised Leek & Maple Cured Bacon Quiche

Goats Cheese, Caramelised Onion & Asparagus Quiche



Cold Meat Platters

Mezze Platter. Choice of Salami, Pepperoni, Prosciutto Ham, Olives, Stuffed Vine Leaves, Sun Blushed Tomato, Moroccan Humus, Fresh Pesto and accompanied with oils & breads.

Gravalax Salmon (poached and smoked) garnished with capers, horseradish crème fresh and leaves.

Deep South Marinated Breast (fillet of chicken spiced to perfection and roasted in the oven)

Garlic & Thyme Sliced Rump Roast (slow roasted, sliced and dressed)

Side Dishes

Basmati Rice

Buttered Baby Boiled Potatoes

Garlic & Herb Cubed Potatoes

Creamy Colcannon Mash

Twice Cooked Chips

Salad Dishes

Traditional Creamy Coleslaw

Carrot & Beetroot Mixed Leaf Salad

Cointreau Potato Salad (baby potatoes crushed with carrots and a Cointreau mayo)

Roasted Plum Tomato & Chive with Pasta and Fresh Basil Pesto

Chinese Style Noodles (thick noodle, crispy onion, scallion Palm Sugar & Soy Dressing)

Super Salad (Feta, Spinach, Edamame Beans, Chick Peas, bean sprouts & carrot with a Honey & Lime dressing)



Pricing Structure for Buffet Menus

You can design your own menu using the choices above, any vegetarian or dietary requirements can be discussed before booking.

Price Range 1

Choice of:

2 Main Courses, 2 Salads, 1 Side

£8.95

Price Range 2

Choice of:

2 Main Courses, 2 Salads, 1 Side, 1 Sweet

£9.95

Price Range 3

Choice of:

3 Main Courses, 3 Salads, 2 Sides, 1 Sweets

£10.95

(service not included)