

Knife & Fork Buffet (£13 per person)



Selection of Cold Meats Platter *Tender Roast Beef, Roast Turkey with Smoked Bacon, Honey Glazed Ham*

Duo of Mackerel & Smoked Salmon *with Caper & Dill Dip*

Traditional Pork Pies *with Chutney*

Homemade Pork Sausage Rolls

Sticky Pigs in Blankets

Basil Pesto Pasta Salad (v)

Goats Cheese & Onion Quiche (v)

Homemade Coleslaw (v)

Mixed Leaf Salad (v)

Organic Vegetable Crudites *Cucumber, Carrots, Celery* (v)

Spanish Tortillas *with Hummus Dip* (v)

Selection of Rustic Rolls (v)



Barbecue (£15.50 per person)



Homemade 6oz Succulent, British Beef Burger

Braised Onions

Seasoned Chicken Breast

Leek & Sage Cumberland Sausage

Buttered Corn on the Cob (v)

Homemade Coleslaw (v)

Dressed Green Salad (v)

Vegetarian Burgers (v)

Quorn Sausages (v)

Stuffed Peppers (v)

Selection of Sauces and Relishes



Canapés (£15 per person)



Please select six from the following choices

Savoury

- Chicken Pâté on Crostini
- Smoked Salmon & Cream Cheese Blini
- Melon & Parma Ham Skewers
- Chicken & Chorizo Bites
- Sticky Pigs in Blankets
- Balsamic Tomato & Mozzarella Skewers (v)
- Blue Cheese & Fig on Toasted Baguette (v)
- Spinach, Tomato & Pine Nuts on Bruschetta (v)



Sweet

- Toffee Apple Bread & Butter Pudding
- Chocolate Orange Brownies
- Mini Scones *Cherry & Almond, Raisin & Dark Chocolate, with Jam & Clotted Cream*

Grazing Buffet (£11 per person)



Please choose four sandwiches from the following selection

- Smoked Salmon, Cream Cheese, Fresh Dill, Gem Lettuce
- Roast Beef *with Mustard Mayo & Slaw*
- Honey Roast Ham *with Mayo & Chunky Pickle*
- Roast Turkey, Brie & Cranberry
- Shropshire Blue Cheese *with Heathers Harvest Rich Fig & Balsamic Chutney*
- Roast Chicken *with Basil Pesto, Hummus, Coriander Mayo*
- Free Range Egg Mayonnaise *with Watercress (v)*

Homemade Pork Sausage Rolls with Heathers Harvest Fruit Chutney

Goats Cheese & Caramelised Onion Quiche (v)

Free Range Scotch Eggs

Organic Vegetable Crudités Cucumber, Carrots, Celery

Spanish Tortillas with Hummus Dip



Deluxe BBQ (£20 per person)



Sticky BBQ Pulled Pork
Homemade 8oz Beef Burgers
Leek & Sage Cumberland Sausage
Seasoned Chicken Breast
Buttered Corn on the Cob (v)
Homemade Coleslaw (v)
White & Granary Rolls (v)
Vegetarian Burgers (v)
Quorn Sausages (v)
Stuffed Peppers (v)
Dressed Mixed Leaf Salad (v)
Selection of Sauces & Relishes



Sit Down Meal



Starters

Pea & Crème Fraîche Soup, *Granary Bread*

Ham Hock Terrine, *Piccalilli, Rosemary Croutes*

Potted Smoked Mackerel, *Fennel Salad, Rye Toast*

Mains

Spiced Lentil Cakes, Giant Cous Cous Salad, Mango Dressing

Pan Fried Sea Bass, Warm Fennel, Orange & Tomato Salad

Roast Chicken, Fondant Potato, Seasonal Vegetables, Gravy

Desserts

Salted Caramel Chocolate Pot, *Shortbread Biscuit*

Chocolate Torte, *Cherry Compote, Vanilla Marscapone*

Lemon Posset, *Pistachio Granola Topping*

*Please select two choices
for each course*

Two Courses £25

Three Courses £30

