



BUFFET MENU

MEAT, A CHOICE OF TOPSIDE BEEF OR SPICED HONEY AND MUSTARD GLAZED GAMMON
or...

ONE OF OUR HOUSE SPECIAL MARINATED CHICKEN DISHES,
Examples include: Tandoori – marinated over night in yoghurt and our unique blend of tandoori spices, or honey mustard and lemon thyme marinated thighs or Sticky BBQ or Jerk

A SELECTION OF SAVOURY PASTRY TARTS
Examples include: roasted baby tomatoes with slow roasted red peppers and asparagus sweetened with balsamic vinegar and topped with mature cheddar or the classic caramelised red onion and brie, all seasoned to perfection and sat inside hand made buttery shortcrust pastry..

HONEY AND MUSTARD SAUSAGES
absolutely delicious, no buffet is complete without them!

HOMEMADE CHUNKY COLESLAW
made using fresh red cabbage, sweet red onions and baby carrots all cut chunkily for extra bite and smothered in creamy seasoned mayonnaise...

LEAFY GARDEN SALAD. POTATO AND CHIVE SALAD
made to chefs special recipe..

COUS COUS WITH CORIANDER, LIME, HONEY AND ROASTED PEPPERS
the perfect way to eat cous cous, mouth-wateringly good.

VARIETY OF FRESH BREADS FROM OUR LOCAL BAKERS.

A SELECTION OF FRESH FRUIT BOUGHT THAT DAY FROM THE LOCAL MARKET.

We can cater for any dietary requirements, please let us know in advance and we can provide relevant menus