



COLD BUFFET

MEAT

*All main meals are presented to be easily consumed/picked up during your event for your guests.

- Roasted beef with watercress and garlic pesto
- Grilled chicken, oregano, smoked paprika and sun-dried tomato salsa
- Honey soy glazed salmon fillets with toasted sesame and lime +£1 p/p
- Seared prawn skewers, lemon, garlic, chilli & parsley dressing + £1 p/p

SALADS

- Smashed cucumber, sugar snap, ginger and chilli
- Rainbow tomatoes, mozzarella pearls, balsamic glaze and basil
- Vine tomatoes, cucumber, feta, red onion and oregano
- Roasted butternut squash, pumpkin seeds, goats cheese and rocket
- Crushed new potatoes, spring onion, mustard, dill and chive
- Cannellini beans, chickpea, feta, balsamic glaze and pink pickled red onion
- French beans, toasted almond slices and balsamic glaze
- Three cabbage slaw, carrot, apple and wholegrain mustard

DIPS

*All dips come with bread and butter

- Beetroot and feta
- Spinach, crème fraîche and lemon
- Cucumber, Greek yoghurt and dill
- Chickpea hummus and Dukkah

SWEET

- Pastry tray (Croissant, Pain au Chocolate, Danish Pasty)
- Seasonal brownie & banana cake tray. (cream cheese frosting)
- Donut Tray. (filled, dusted and iced)
- Seasonal frangipane tart (topping crème fraîche)
- Seasonal cookie tray

PARTY & BREADS

*All options available in vegetarian

- Sausage Rolls
- Pies
- Quiches
- Open Sandwiches
- Open Bagels



PRICING

£35 + VAT per person includes

- Dip & bread Selection
- Party & Sandwich Selection
- Main Selection
- Salad Selection
- Dessert Selection

£20 + VAT per person includes

- Dip & bread Selection
- Main or Party & Sandwich Selection
- Salad Selection
- Dessert Selection

£10 + VAT per person includes

Choose any 2 options

- Dip & bread Selection
- Party & Sandwich Selection
- Main Selection
- Salad Selection
- Dessert Selection

INFORMATION

*Minimum order of 10 people

* We make sure the above options cover to party size

Due to the seasonality of some ingredients we may not always be able find the exact ingredient as mentioned in this menu. If this is the case we will inform you of any ingredients changes prior to your event date for confirmation.

We supply our buffet menus with a hamper containing salt & pepper grinders, extra virgin olive oil, aged balsamic vinegar, hot sauce, mustard & truffle mayonnaise to allow your guests to add anything extra they might like.

We will cater for all dietary or allergen requirements. Please let us know if this applies to you.

Please note, as our kitchens use all allergens we can not guarantee that there is a risk of trace ingredients of allergens within our food. Therefore someone with a high risk to a certain food may prefer to find an alternative option.