

BUFFET SELECTION

Finger Buffet A

A Selection of Freshly Cut Sandwiches
Featuring popular meats, cheese and egg
Freshly Baked Sausage Rolls, Freshly Baked Local Pork Pie,
Salmon Vol-au-Vents, Homemade Quiche,
Sausage on Sticks, Cocktail Chicken Sate, Pickled Onions
(50)

Finger Buffet B

A Selection of Freshly Cut Sandwiches
Featuring popular meats, cheese and egg
Freshly Baked Local Pork Pie, Homemade Quiche,
Freshly Baked Sausage Rolls, Sausage on Sticks, Salmon Vol-au-Vents,
Assorted Mini filled Pastry Crostini,
Tandoori Chicken with Yoghurt Mint Dip
(60)

Finger Buffet C

A Selection of Sandwiches and Open Style Rolls
featuring popular meats and cheeses
Freshly Baked Local Pork Pie, Cream Cheese and Celery Boats,
Brie and Black Grape on Sticks, Homemade Quiche,
Sausage Rolls, Salmon Vol-au-Vents, Cocktail Samosas,
Savoury Dips and Crudités, Smoked Salmon Canapés,
Chicken Goujons with BBQ and Garlic & Herb Mayonnaise Dipping Sauce
(60)

Buffet D – Hot and Cold Buffet

A Selection of Cocktail Sandwiches
Featuring a range of meats, fish and cheese
Homemade Quiche, Smoked Salmon and Cream Cheese Canapés,
Filled Bouchees featuring Pate, Salmon, Prawn,
Brie and Black Grape on Sticks, Breaded Chicken Drumsticks,
**Cocktail Vegetable Samosas, **Mini Vegetable Spring Roll,
** Tempura Battered Prawns with Ginger & Spring Onion Dip
** Cubes of Beef Sirloin with Red Wine Dipping Sauce
**Potato Wedges with Chilli Dip
(40)

You can design a bespoke buffet for you to suit your exact requirements should you wish from our
'Mix & Match' buffet items on page 4

Cold Salad Platter

Self Service Buffet of:

Choice of Two of the Following on the Day:

Roast English Beef, Home cooked Ham, Farmhouse Cheddar or Roast Turkey

Served with roll and Butter, Potato Salad, Pasta Salad with Tomato & Garlic Dressing

Mixed Salad - Lettuce, Cucumber, Tomato and Onion

This Buffet comes complete with disposable plates, serviettes and cutlery

(50)

Knife and Fork Buffet

An attractive buffet served at the buffet table by our uniformed staff

Includes Real Crockery and Cutlery But Does not include laying up

Individual place settings

Cold Roast Turkey

Roast English Topside of Beef

Honey Baked Ham

Fresh Scottish Salmon

choose any two when booking

Served with:

Hot New Potatoes, Mixed Salad, Mushroom Salad, Rice Salad, Coleslaw

Mini cottage Loaf and Mixed Pickles

(75)

Hot Fork Buffet

Our Hot fork buffet is aimed at the more informal event and served Buffet Style and includes crockery and cutlery, but excludes laying individual place settings.

Steak in Ale

Prime Cuts of Beef and Vegetables cooked in Banks Bitter

Breast of Chicken Curry

Tender Chicken Breast in our own curry sauce (medium/mild)

Breast of Chicken in a White Wine Sauce

Shrewsbury Lamb

Prime Cuts of Lamb in a rich minted gravy

Chilli Con Carne

Vegetable and Pasta Bake

Somerset Pork

Diced Pork with Apples and Tarragon In a Cider Gravy

All served with your choice of Fresh Market Vegetables or Rice

Mix and Match Cold Finger Buffet Items

Buffet items are priced individually to allow you to create a bespoke buffet based on your tastes, budget and requirements. A minimum spend of £5.18 Plus Vat for a minimum of 50 people is applicable.

Selection of Sandwiches	Per Person	£2.50
Vegetarian Quiche		£1.00
Sausage Rolls		£0.20
Cocktail Sausages		£0.15
Filled Vol au Vent		£0.50
Locally Made Pork Pie		£1.00
Cocktail Chicken Sate		£0.65
Cocktail Vegetable Sate		£0.80
Onion Bhaji		£0.75
Cocktail Vegetable Samosa		£0.60
Cocktail Vegetable Spring Roll		£0.60
Oriental Vegetable Dim Sum		£0.90
Tandoori Chicken with Mint Dip		£1.00
Breaded Spicy Chicken Drumsticks		£1.00
Thai Chicken Skewers		£1.00
Spinach and Feta Cheese Goujons		£0.60
Chicken Goujons with Dipping Sauce		£0.60
Cream Cheese and Celery Boats		£0.30
Garlic Breaded Mushrooms		£0.35
Thai Battered Prawns		£0.80
Smoked Salmon Canapés		£0.95
Japanese Breaded Prawns		£0.90
Assorted Filled Mini Crolines		£0.70
Spinach & Vegetable Pakora		£0.85
Pigs in blankets with Honey Mustard Dip		£0.50
Battered Cod Goujons		£0.85
Mixed Salad of Lettuce, Cucumber, Tomato & Onion		£1.00
Coleslaw		£1.00
Tortilla Chips		£0.60
Pickled Onions		£0.15

Sweet Items

Giant Sultana Scone	£1.100
Mixed Danish Pastries	£1.80
Mini Butter Croissant	£0.95
Mini Pain Au Chocolat	£0.90
Mini Pain Au Raisins	£0.95
Selection of Mini Eclairs	£1.10
Vanilla Choux, fruit Tarts	
Fruit Bowl	£1.00

All Prices Exclusive Of Vat

Mix & Match 000

CARVED BUFFETS

For that very special occasion why not try one of our Carved Buffets?

An attractive range of Meats that can be carved, **Hot or Cold** at the Buffet table by Our experienced Chefs.

Hot Carvery is served with Market Fresh Vegetables and Potatoes.
Cold Carvery is served with Salads and New Potatoes

The Carved Buffet includes the laying of individual place settings.

STARTERS

Chefs Homemade Soup of your Choice

Half Chilled Seasonal Melon
Filled with fruits of the forest

Exotic Fruit Medley
Dressed with White Rum

Duck and Orange Pate
Served with mixed leaf salad, melba toast and French stick

Prawn and Mango Salad
*Served on a bed of mixed leaves with a lemon
And chive mayonnaise*

For further Starter choices see our menus for Hot Meals And Banquets.

HOT CARVERY MAIN COURSES

Carved at the Buffet table by our Chefs.

A Choice of Two of the Following on the Day.

Roast English Topside of Beef with Yorkshire Pudding
Roast Turkey
Roast Leg of Lamb
Roast English Loin of Pork
Fresh Poached Salmon
Sugar Baked Ham

All served with a selection of Fresh Market Vegetables and Potatoes

COLD CARVERY MAIN COURSE

Carved Cold by our Chefs and served with Salads at the Buffet table.

A Choice of two of the following on the Day

Roast English Topside of Beef
Whole Roast Turkey
Poached Salmon
Sugar Baked Ham

All presented and garnished as an attractive buffet style display and served with:
Hot New Potatoes

SALADS

Please choose four from our list

Homemade Coleslaw mushrooms with Tomatoes and Garlic Dressing

Mixed Salad
mixed leaf, cucumber, tomato, spring onion

Exotic Rice Salad
sultanas, apricots, peppers, spring onions, nuts

Curried Potato Salad with Sultanas and Coriander

Tabouleh Salad

Crispy Vegetable
strips of peppers, courgette, carrot and celery in a olive oil and balsamic dressing

Waldorf Salad
Penne Pasta with Ham Strips and Blue Cheese Dressing

Beetroot Salad

Caesar Style Leaf Salad
*kos lettuce, cucumber batons, tomatoes, crispy croutons, iceberg lettuce,
fresh chives and Caesar dressing*

Fusilli Tricolore with Cherry Tomatoes and Raspberry and Mustard Dressing

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Served with Pickles and Mini Cottage Loaf

## **DESSERTS**

Traditional Baked Deep Fill Apple Pie

Strawberry Cheesecake

Lemon Meringue Pie

Pyramid of Profiteroles

Tarte au Citron

Belgian Chocolate Roulade with Chocolate sauce

Strawberries and Cream

Belgian Chocolate Fudge Cake

Fresh Fruit Salad

Deep Dish Caramel and Apple Pie

Chocolate 'Rocky Road' Gateaux

Cappuccino Gateaux with Baileys Cream

Toffee Crunch Pie with Butterscotch Sauce

Banoffee and Cream Pie

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Cheese and Biscuits
With celery and grapes

**We can provide a selection of the above desserts at your carvery
For your guests to choose on the day.**

Canapés

We have a range of canapés that can be served as an appetiser with drinks prior to your meal. Alternatively you may select your own combination of the canapés below to make your own canapé buffet.

Chicago Canapés

Salmon & Cream Cheese Horn

Smoked salmon with cream cheese and parsley on a light pastry base

Cheese & Wine Nests

Port wine cheese eggs in a nest of kataifi filament pastry

Black Caviar Delight

Caviar on decorated cream cheese in a nest of fine filo pastry

Havarti Cheese Garni

A fine slice of havarti cheese on a bed of cream cheese on rye bread

Bean Lovers Tarlette

A selection of marinated beans on a jalapeno cheese bed in a short paste tartlette

Jalapeno Pepper Cheese Roulade

Jalapeno jack cheese rolled in green onion on a light pastry base

Smoked Salmon Canapés

Four exclusive filled canapés
Cream cheese and Dill circle
Smoked Salmon and Paprika Sandwich Cream
Cheese and Lemon Circle
Smoked Salmon Tube

Savoury Choux Puffs

Three Savoury choux puffs with rich, luxury and savoury mousse fillings.
Each puff has a different decoration to distinguish its filling.

Salmon sprinkled with paprika
Cheese & Chive sprinkled with poppy seeds
Stilton sprinkled with sesame seeds

Extras You May Wish To Add To Your Buffet

Salads

Coleslaw, Mushrooms with Tomato and Garlic Dressing,

Mixed Salad - *mixed leaf, cucumber, tomato, spring onion,*

Exotic Rice Salad with sultanas, apricots, peppers, spring onions, nuts,

Carrot and Mint with garlic and herb dressing,

Crispy Vegetable -*strips of peppers, courgettes, carrots and celery in a olive oil and
balsamic dressing,*

Waldorf Salad,

Carrot and Apple in Lime Mayonnaise,

Curried Potato Salad with sultanas and coriander,

Penne Pasta with Ham Strips and Blue Cheese Dressing,

Caesar Style Leaf Salad

*kos lettuce, cucumber batons, tomatoes, crispy croutons, iceberg lettuce, fresh chives and
Caesar dressing*

Fusilli Tricolore with Cherry Tomatoes and Raspberry and Mustard Dressing

**It is not necessary to order a portion for every person, just specify how much
You wish to spend in addition to your buffet.**

Mini Patisserie Selection

This selection is ideal to add to finger buffets and consists of
Chocolate Eclairs, Coffee Eclairs
Pineapple Tartlettes, Cherry Tartlettes
Vanilla Choux, Hazelnut Choux