

Canapé & Buffet Menus

All our buffets include tea & coffee

We are able to cater for most dietary needs

Chef can also create bespoke "Healthy Option" alternatives

(Some of the options may have a minimum persons order please ask for details. Menus are subject to change)

Finger Buffet

Selection of freshly-made sandwiches

plus

Espresso cup soup of the day (v)

Vegetable samosa with yoghurt dip (v)

Olive oil and thyme-marinated vegetable brochette (v)

Thai ginger fish skewer and sweet chilli sauce

Chef's tartlet of the day (v or meat)

Spicy marinated chicken wings

Welsh rarebit toasts (v)

Honey & mustard –glazed chipolatas

Sausage rolls

Deep-fried brie with cranberry relish (v)

(Select 5 of the above)

Fresh fruit platter and selection of home-made cakes

Cold Buffet

Main courses

Carved home-baked Suffolk ham *with celeriac rémoulade*

Sliced smoked chicken *with spiced cranberry jam*

Sliced peppered salt beef *with creamed horseradish & watercress*

Flaked Cajun salmon *with maple syrup*

Pepperonata strozzaretti *bound with mozzarella (v)*

Green salad leaves with herbs

Home-made coleslaw

Potato salad gribiche

Desserts

A selection of cakes or dessert of the day

(There is no need to make a selection as all of the above are included)

Cheese Platter £70.00+ VAT (10 people)

Sandwich Lunch £11.00 + VAT per head

Selection of sandwiches with either cakes or fruit.

Full Afternoon Tea £16.00 + VAT per head

Sandwiches, cakes, scones with cream and jam.

Hot Buffet

Main courses

Chicken Forestaire *with bacon, onion & mushrooms in a rich red wine sauce*

Escalope of salmon *topped with breadcrumbs & parmesan*

Potato Gnocchi *with butternut squash & purple sage (v)*

Beef Bourguignon *with suet dumplings*

Creamy fish pie *topped with buttery mash*

Roasted vegetables *with pasta & virgin olive oil (v)*

(Select 2 of the above)

Sea salt-roasted baby potatoes

Seasonal vegetables of the day

Desserts

Rhubarb & stem ginger crumble *with double cream*

Chocolate brownie *with chocolate sauce*

Bread & butter pudding *with double cream*

Tropical fruit salad *with Greek yogurt & honey*

(Select 1 of the above)

Canapés

Hot items

Mini Yorkshire pudding & roast beef with horseradish

Szechuan pepper chicken with tomato chilli jam

Roasted Belly pork with Braeburn apple sauce

Watermelon with Herby goat's cheese (v)

Cold items

Wye Valley smoked salmon on pumpernickel

Parmesan cheese straws (v)

Goat's cheese & tomato crostini (v)

Stilton, pear and walnut tartlet (v)

Asparagus tips with prosciutto

(Select 4 of the above)

Breakfast £13.00 +VAT per head

Full English breakfast (Vegetarian options available)

Breakfast roll £6.00 + VAT per head

Sausage, bacon or egg with juices