



Evening Buffet Menu

Sausage or Bacon Baguettes with bowls of spicy wedges £8.95 per person

Hot Roast pork/stuffing served in baps with roast potatoes; applesauce and gravy dip £12.00 per person

Fish & Chips in Cones and Sausage & Chips in Cones £15.00 per person

Chefs Choice Finger Buffet £15.00 per person

Six Choice Finger Buffet £20.00 per person

Salt Beef and Turkey Bar £20.00 per person

Hot Salt Brisket of Beef with traditional accompaniments, new green cucumbers, Horseradish & English Mustard

Bagels & Rye Bread with Smoked Salmon, Cream Cheese, Tuna, Egg & Onion

Hog roast 1 course £28.00, 2 course £32.50, and 3 course £38.50

BBQ From £25.00 per person



Additional Buffet Items

Chicken liver pate/vegetarian terrine/smoked mackerel pate (Serves 20) £50.00

To include homemade chutney/French bread/pickles

Cheese Platters (serves 20) £55.00

Chutney, grapes, celery, brie, cheddar, stilton, boursin smoked apple wood, selection of savoury biscuits

Continental meats (serves 20) £60.00

Parma ham/bresola/mortadello/Milano salami Marinated vegetables & Olives

Seafood Bar £15.00 per person – based on minimum quantities of 50

Shell on Prawns, Cockles, Jellied Eels, Rope grown Mussels, Ocean sticks & Brown Bread

Add on to seafood bar (quantities of 50)

Oysters	£125.00
King prawns	£125.00
Venus clams	£125.00
Crab claws	£125.00
Cured salmon in honey mustard	£100.00
Lemon marinated anchovy fillets	£100.00
Caviar ice bowl includes a bottle of grey goose vodka	£500.00

Additional Dessert Selections

Fresh Fruit platters on tables (serves 8 – 10) £25.00

Selection of cut seasonal fruits

Fruit bowls selection of seasonal whole fruits £18.00

(Serves 8 – 10) Apples, grapes, Satsuma's, bananas, plums, strawberries, pears

Mini sweet patisserie (selection of 3 – serves 20) £50.00

Macaroons, mini meringues, fruit tarts, mini Victoria sponges, profiteroles, fruit tarts

Profiterole Tower £50.00 (serves 20)