

Buffet Menu 1 £20.95 per person

SELECTION OF HOMEMADE SANDWICHES

SPICED CHICKEN GOUJONS WITH MUSTARD MAYONNAISE

SELECTION OF SAVOURY MINI TARTS (V)

SMOKED HADDOCK & DILL FISH CAKES WITH SWEET CHILLI SAUCE

CLASSIC CUMBERLAND SAUSAGE ROLL WITH RED ONION CHUTNEY

2 X SALADS WITH SAUCES & CONDIMENTS

Buffet Menu 2 £24.95 per person

SELECTION OF HOMEMADE SANDWICHES

GRILLED ROSE HARISSA CHICKEN BREAST WITH MICRO BASIL

BROCCOLI & STILTON QUICHE WITH TOMATO SALSA (V)

HONEY & MUSTARD GLAZED COCKTAIL SAUSAGE

SMOKED HADDOCK & DILL FISH CAKES WITH SWEET CHILLI SAUCE

CLASSIC CUMBERLAND SAUSAGE ROLL WITH RED ONION CHUTNEY

3 X SALADS WITH SAUCES & CONDIMENTS

Buffet Menu 3 £29.95 per person

SELECTION OF HOMEMADE SANDWICHES

BRAISED BRISKET MAC & CHEESE BALL WITH CHILLI JAM

CLASSIC CUMBERLAND SAUSAGE ROLL WITH RED ONION CHUTNEY

TERIYAKI SALMON SKEWERS WITH SOYA & HONEY DRESSING

ROAST CHICKEN & LEEK PIE

SMOKED HADDOCK & DILL FISH CAKES WITH SWEET CHILLI SAUCE

BREADED GOATS' CHEESE WITH SWEET CRANBERRY COMPOTE (V)

SELECTION OF SAVOURY MINI TARTS (V)

4 x BASIC SALADS WITH SAUCES & CONDIMENTS



Buffet Dessert Menu £4.50 per person per item

VICTORIA SPONGE WITH STRAWBERRY & VANILLA CREAM
CHOCOLATE & BLUEBERRY CHEESECAKE WITH CARAMEL SHARD
MARSHMALLOW ROCKY ROAD WITH WHITE CHOCOLATE
CHOCOLATE BROWNIE WITH RASPBERRY COULIS & VANILLA CREAM
SEASONAL FRESH FRUIT PLATTER