

# Finger Buffet Selector Menu

£17pp

**Choose 8 items from the following list.**

**Additional items are £2pp per item**

Cocktail Pasties

Cocktail Cheese & Onion Pasties V

Sandwich Selection (Includes Vegetarian):

Pork & Apple Sausage Rolls

Mini Beef Slider

Mini Brie Slider V

Mini Quiche Selections (Includes Vegetarian):

Mini Cheese & Onion Jackets V,GF

Vegetable Kebabs V,VG,GF

Smoked Salmon Bruschetta

Tomato & Goats Cheese Bruschetta

Tempura Prawns & Sweet Chilli

Jamaican Beef Patties

BBQ Chicken Wings

Sausage & Mustard Mash

Lamb Skewers, Minted Tzatziki

Sweet Potato Wedges V,VG,GF

Prawn Toast

Potato Salad V,GF

Mixed Leaf V,VG,GF

Coleslaw V,GF

Fries V

Scones, Jam & Cream V

Chocolate Brownie V, GF

Mini Lemon Tart V

Chocolate Profiteroles V

# Welbeck Manor and Golf

## Afternoon Tea

*£25 per person*

### Savouries

*Thai infused Crab Cake*

*Heritage Tomato & Basil Bruschetta*

*Wild Mushroom, Truffle oil & Cheese Quiche*

### Finger Sandwiches

*Chicken, Streaky Bacon & Mayonnaise*

*Mature Cheddar & Welbeck Chutney*

### Sweets

*Raspberry Powdered White Chocolate Truffle with a Hazelnut Heart*

*Finest Belgium Dark Chocolate & Chilli Truffle coated in Gold Dust*

*Selection of Macarons*

*Exotic Mango & Passionfruit Cheesecake*

*Plain & Fruit Scones with Strawberry Jam & Clotted Cream*

*Please notify your server of any specific allergen requirements before placing your order*

# Event Menu

Welbeck Manor & Golf

**Please choose 3 options for each course**

**£32 2 course £38 3 course**

## Starters

**Classic Prawn Cocktail GF**

*Brown Bread & Butter*

**Forest Mushroom Soup GFO, V, VE**

*Truffle, Wild Mushroom*

**Ham Hock Terrine GFO**

*Apple Purée, Toasted Brioche*

**Goat's Cheese Mousse V GF VG**

*Port Glazed Beetroot, Candied Walnuts*

**Butternut Squash Arancini V VGO**

*Aged Parmesan, Onion Purée*

## Mains

**Roast breast of Chicken GF**

*Gratin Potato, Tenderstem Broccoli*

**Pork Tenderloin GF**

*Cider & Mustard Sauce, Fondant Potato*

**Confit Duck Leg GF**

*Glazed Red Cabbage, Blueberry Purée, Parmentier Potatoes*

**Roast Cod Loin GF**

*Samphire, New Potatoes, Warm Tartare Sauce*

**Roast Cauliflower Steak GF, V, VGO**

*Red Pepper & Olive Salsa, Truffled Creamed Potatoes*

***Main Courses Served with Seasonal Vegetables***

## Desserts

**Dark Chocolate Delice GF**

*Clotted Cream & Raspberries*

**Vanilla Panna Cotta GFO**

*Strawberries & Shortbread*

**Sticky Toffee Pudding GFO, V**

*Toffee Sauce, Vanilla Ice Cream*

**Passion Fruit & Pineapple Pavlova GF, V**

*Passion Fruit Gel*

GF – Gluten Free

GFA – Gluten Free Available

VG – Vegan

VGA – vegan available

V - Vegetarian

*Please notify your server of any specific allergen requirements before placing your order*

*Please be aware we do not currently have separate fryers or separate preparation areas or separate equipment for allergen free equipment allergen*