

Sample Buffet Menus

Canapés Selection

Salad tricolore skewers
Olive tapenade toasts
Dates stuffed with roasted pine nuts
Goats cheese mousse tartlet, parmesan crackling
Chive and cream cheese gougeres
Creamy smoked haddock tartlets
Toasties with rainbow trout mousse
Chorizo in red wine
Grilled dates wrapped in bacon
Chicken satay
Tomato bruschetta
Honey mustard mini sausages
Feta cheese & butternut squash crostini

A selection of three £5.25 per person

A selection of four £7 per person

Finger Buffet Menu

Tempura prawns with sweet chilli dipping sauce
Vegetable samosas
Tomato & mozzarella bruschetta
Welsh rarebit
Cheese straws
Quiche – goats' cheese, mushroom or ham
Warm sausage rolls
Sticky chicken wings
Salad tricolore skewers
Chorizo in red wine
Selection of seasonal soup shots
Chicken teriyaki skewers
Olives and bread

Please select five items to create your own individual buffet £18 per person

Additional items are £3.50 each per person.

Sharing Plates

Tempura vegetables – spiced tomato compote

Arancini of goats' cheese & butternut squash

Anti-pasti – salami, chorizo, Parma ham, olives, pita bread, marinated vegetables, feta cheese

Tortilla warps (filled and sliced) – avocado & sundried tomato, prawn Marie rose

Fish goujons – tartare sauce

Spicy spring rolls and samosas

£22 per person

Mini puddings (3 per person)

Lemon posset served in a demi tasse

Rich chocolate torte

Individual meringues

£12 per person

Cold Buffet Menu

Main Course

Roast sirloin of Dorset beef with horseradish cream

Poached salmon

Chicken breast served with sauce vierge

Roasted squash with pesto and feta cheese served warm

Roasted Mediterranean vegetable salad

Cous cous salad

Home-made coleslaw

Mixed salad leaves

Tomato and herb salad

Minted new potatoes

Crusty French bread

Dessert

Chocolate torte

English lemon tart

Fresh fruit salad

£28 per person

Hot Buffet Menu

Main course

Chicken curry – rice & poppadum

Vegetable & chickpea curry – rice & poppadum

Classic chicken coq au vin – red wine, shallot and mushroom sauce – minted new potatoes & selection of vegetables

Beef, ale and mushroom pie – minted new potatoes & selection of vegetables

Chicken & ham pie – minted new potatoes & selection of vegetables

Traditional lasagne – salad & garlic bread

Vegetable lasagne – salad & garlic bread

Beef chilli & rice

Dessert

Bread & butter pudding

Fresh fruit salad

Traditional sherry trifle

Rhubarb & apple crumble

Glazed lemon tart

Fresh fruit pavlova

Profiteroles chocolate sauce

Please choose two main course and two dessert options £24 per person