



**SANDWICH BUFFET SELECTION £8.50 per person**

(Choice Of 4)

(Served With Garden Salad & Crisps)

- Home cooked Gammon & English Mustard
- Mature Farmhouse Cheddar Cheese & Pickle
- Skipjack Tuna Mayonnaise & Cucumber
- Scottish Oak Smoked Salmon, Lemon & Cracked Black Pepper (50p Surcharge)
- Slow Roasted Rib of Beef & Horseradish Mayonnaise
- North Atlantic Prawns & Marie Rose Sauce
- Free Range Hens Egg Mayonnaise & Chive

**FINGER BUFFET SELECTION £10.95 per person**

- Marinated Lamb Koftas
- Satay Chicken & Sweet Chilli
- Buffalo Mozzarella & Sun blushed Tomato Skewers
- Handmade Traditional Chipolata Pigs in Blankets
- Tikka Chicken Tortilla Wraps
- Handmade Pizza Crostinis
- Fresh Garden Salad

**HOT & COLD BUFFET SELECTION £19.50 Person**

**MAINS (Choose A,B,C) Or Two**

**Menu A** Home Cooked English Gammon & North Atlantic Scampi, Tartare Sauce

**Menu B** Madras Style Chicken Curry & Mushroom Stoganoff

**Menu C** Mediterranean Vegetable Lasagne & Traditional Cottage Pie

**(Sides, Choice of 2)**

- Buttered New Potatoes
- Chip shop chips
- Steamed Basmati Rice
- Homemade Soup of the Day
- (Choice Of 4)
- Handmade Coleslaw
- Green Leaf Salad
- Fresh Garden Salad
- Pesto Pasta Salad
- Tomato & Red Onion Salad

**DESSERTS SELECTION £3 per person**

(Choice of 2)

- Apple & Cinnamon Pie & Custard
- Fresh Fruit Salad
- Chocolate Fudge Cake
- Cream Filled Profiteroles, Chocolate Sauce
- Seasonal Fruit Trifle
- Set Lemon Posset, Raspberry Coulis

**DRINKS**

Jugged water served complimentary throughout the day.  
Jugged water and cordial served comp with any buffet ordered.

Bottled water £4.00

Jug of Juice £6.00 Apple, Orange, Cranberry, Grapefruit  
Reception Drink £4.75 Pimms, Bucks Fizz, Sparkling Wine

**BREAK REFRESHMENTS**

£2.50 - Tea, coffee and biscuits p/p

£3.95 - Tea, coffee and pastry p/p

£5.50 - Tea, coffee and breakfast roll p/p

