

Carvery Buffet

1 Course £19.95 Per Person – Minimum 40 People

Prime Sirloin of Beef (GF)

Free Range Turkey (GF)

Honey Roasted Gammon (GF)

Mediterranean Vegetable Terrine (VE) (GF)

Add a Whole Poached Salmon and Shell-On Prawns: £3 Per Person (GF)

Served With:

Roasted Red Peppers stuffed with Couscous (VE)

Tuna Mayonnaise with Spring Onion (GF)

Herb Buttered New Potatoes (GF)

Mixed Bean and Tomato Salad (GF)

Cucumber Vinaigrette (GF)

Farmhouse Slaw (GF)

Rustic Breads (GFA)

Starter

It is possible to add a Starter for £5.50 per person. You may select up to 3 of the following options, though should you wish to offer more than one choice then we will require a pre-order:

Warm Vichyssoise (V) (GF)

Gluten Free Rustic Croutons

Duo of Galia and Watermelon (VE) (GF)

Mango Sorbet

Baked Brie (V)

Cranberry and Orange Scented Jelly

Duck Liver Parfait (GFA)

Melba Toast, Micro Herb Salad, Balsamic Reduction

Chilli and Coriander Fishcakes (GFA)

Mixed Leaves, Lemon Wedge, Sweet Chilli Dip

Smoked Chicken, Baby Leek and Wild Mushroom Vol-au-Vent (GFA)

Creamy White Wine Velouté, Grated Parmesan

Dessert

It is possible to add a Dessert Buffet for £6.50 per person.

Please select up to 3 of the following options:

Mixed Berry and Vanilla Cheesecake (GFA)

Belgian Chocolate Coated Profiteroles

Bitter Chocolate Brownie (GFA)

Lemon Meringue Tart (GFA)

Cheese Board (GFA)

Cheddar, Brie and Stilton with Chutney, Celery, Grapes and Biscuits

(£2 Supplement)

GF = Gluten-Free | GFA = Gluten-Free Option Available | V = Vegetarian | VE = Vegan | V/VE = Vegetarian, Vegan Option Available.
Some dishes may contain unpasteurized cheeses, traces of nuts and other allergens. Please notify us of any special dietary requirements.