

BUFFET MENU

We offer an extensive selection of buffet options, tailored to suit all tastes and budgets. Below are some of our popular packages but if you're looking for something different, our Chefs will happily design you a bespoke menu.

All our buffets are fully serviced by our dedicated team, and included your choice of china plates and cutlery, or disposable. There are no hidden costs, and price is fully inclusive...

CLASSIC BUFFET (COLD)

A selection of finger sandwiches, cheddar cheese & vine tomato quiche(v), mini sausages, coleslaw, mixed salad and crisps. Includes tea & coffee, mineral water, and jugs of fruit juice.

EXECUTIVE BUFFET (HOT & COLD)

A selection of finger sandwiches, quiche's (v), mini sausages, chicken satay, coleslaw, mixed salad, crisps, fruit bowl and slice of cake. Includes tea & coffee, mineral water, and jugs of fruit juice.

GASTRO BUFFET (HOT & COLD)

A selection of honey glazed ham & piccalilli, roast Aberdeen angus beef, free range chicken pieces with sage stuffing, Mediterranean vegetables with basil, baked new potatoes, and a selection of salads, breads and dressings

TAPAS SELECTION (HOT & COLD)

Cured meat platter (Spanish acorn fed and Italian ham), European cheese board, garlic king prawns, stuffed peppers, marinated chicken wings, potato bravas, spicy meat balls, crispy squid, olives, humus, breads, oils, and dips.



BUFFET MENU

SEAFOOD & SHELLFISH FEAST (COLD)

Shellfish Platter - The finest shell fish including a fully dressed whole salmon: Oysters, crab, lobster, king prawns, crayfish, mussels, clams, winkles and whelks, served on ice with lemon, aioli, red wine and shallot vinegar and a selection of salads & breads.

WHOLE ROAST SUCKLING PIG BUFFET (HOT & COLD)

Whole roast Suckling pig served with homemade apple sauce, gravy, jacket potatoes, buttered rolls, coleslaw and a selection of salads. A truly lavish show piece buffet!

Also available as above but with whole rare breed pig to feed 80-100 people

BBQ MENU (HOT & COLD)

Selection of BBQ meat and fish including: king prawn skewers, beer sausages, New Orleans pork ribs, Angus burgers, marinated salmon cutlets, slow smoked chicken pieces, and med vegetable kebabs, with coleslaw, new potato salad, tomato and mozzarella salad, and a selection of breads and sauces.

LUXURY BBQ MENU (HOT & COLD)

Selection of BBQ meat and fish including:
Cornish scallops with maple cured bacon, minted lamb cutlets, slow smoked chicken pieces, king prawn skewers, slow cooked fillet of beef, marinated salmon cutlets, green peppered sword fish steaks, beer sausages, honey glazed pork ribs, and vegetable kebabs with coleslaw, new potato salad, Greek salad, spicy cous cous, corn on the cob, and a selection of breads and sauces.



BUFFET MENU

Want to finish on a sweet note?
We have an extensive selection of homemade desserts
that can be added to any menu for £5 per person.
Can't decide? Pick a selection of any 3 desserts for £8 per person.

DESSERTS

Classic sherry trifle

Triple chocolate brownies, Jersey cream

Tropical fruit salad

Summer berry Eaton's mess

Strawberry Pavlova

Vanilla Crème brulee and short bread biscuits

Crème caramel

Bread & butter pudding, vanilla custard

Lemon posset, raspberries

Sticky toffee pudding and toffee sauce

Cheese Board Selection

*All Buffets have a minimum order of 15 people,
with the exception of the hog roast
which has a minimum order of 80 people.*



Celebrate
At Home
by me and him