

BUFFET MENU

CLASSIC BUFFET (COLD)

A selection of finger sandwiches, (smoked salmon, egg mayo & water cress, ham & tomato, Montgomery cheddar & pickle), brie & vine tomato quiche (v), cocktail sausages, apple coleslaw, mixed salad and hand cooked crisps

EXECUTIVE BUFFET (HOT & COLD)

A selection of finger sandwiches (smoked salmon, egg mayo & water cress, ham & tomato, Montgomery cheddar & pickle), brie & vine tomato quiche(v) smoked bacon & leek tartlet, cocktail sausages, chicken satay, wild mushroom vole vents, apple coleslaw, garden salad, crisps, fruit bowl, slice of cake
(Carrot cake, victoria sponge, chocolate, lemon, coffee & walnut)

ASIAN BUFFET (HOT & COLD)

King prawn summer rolls, crispy duck spring rolls, vegetable samosas, chicken satay, chicken Thai red curry or chicken tikka masala, pork belly hot pot, egg fried rice, mixed vegetable rice noodles, tender stem broccoli & shitake mushroom with soy & ginger, coriander salad

TAPAS SELECTION (HOT & COLD)

Charcuterie board (Spanish & Italian ham), stuffed peppers, marinated chicken wings, potato bravas, spicy meat balls in tomato sauce, cheese & ham croquettes, roasted garlic humus, manchego cheese & sun blushed tomato flat bread, olive oil, balsamic and dips.

Add our European cheese board & garlic king prawn pil pil (£5 per person)

SHELLFISH PLATTER (COLD)

Shellfish Platter - The finest South coast shell fish including Oysters, crab, lobster, king prawns, crayfish, mussels, clams, winkles and whelks, served on ice with lemon, aioli, red wine and shallot vinegar and selection breads.

HOG ROAST BUFFET (HOT & COLD)

Free Range pig, homemade apple sauce, rosemary & garlic roast new potatoes, apple coleslaw tomato & mozzarella salad, rocket & parmesan



BBQ MENU

BBQ MENU – Build your own

Select 5x meat or fish

King prawn & garlic butter skewers
Beer sausages
Grilled native lobster, garlic butter
Butchers Selection of handmade sausages
Handmade Angus 6oz burgers
Flat iron marinated chicken breast
Marinated salmon cutlets
Slow smoked chicken pieces
Minted lamb cutlets
Rump steak, mushroom, & onion skewers
Boneless Peri Peri or Jerk chicken skewers
4oz Fillet steak
Sea bass fillet, lemon butter sauce
Yellow fin tuna fillet
Jumbo Cumberland sausage ring
Slow smoked baby back ribs
Slow smoked pulled beef brisket
Thai style veggie burger, spicy mayonnaise (v)
Mediterranean vegetable skewers with rocket pesto (v)

Select 3x Salads

Apple Coleslaw
New potato & chive salad
Beetroot slaw or classic coleslaw
Wild Rocket, flowers, and parmesan
Buffalo mozzarella and plum tomato with basil pesto
Three bean summer salad with pink peppercorn vinaigrette
Mixed baby leaf salad (tomato, cucumber, peppers, red onion)

Select 2x Sides

Dirty rice (spicy chorizo, peppers, tomato, saffron)
BBQ beans
Cheddar stuffed jacket potatoes
Cous cous with spring onion
Garlic & thyme roast new potatoes
Corn on the cob

All served with a selection of breads, baps, sauces and condiments



Celebrate
At Home
by me and him

BUFFET MENU

Salad Bowls

Smoked broccoli, red onion, and caramelised almond

Orzo pasta roasted peppers, courgettes, artichoke, olives, and spring onions

Thai style spicy prawn salad with carrot, cabbage, red onion coriander, lime, and chilli

Garden salad of iceberg, bacon, boiled eggs, chopped tomatoes, cucumber, peppers, sweet corn, and blue cheese dressing (on the side)

Summer herb Cous Cous, roasted peppers, sun dried tomatoes, and black olives
Baby gem, fennel, and orange and poppy seed salad

Grilled hallomi, pea shoots, spinach, peas, broad beans, mixed seeds and mint dressing

Avocado, sweet pickled beetroot, baby spinach and goat's cheese
Greek salad of feta cheese, cucumber, vine tomatoes, black olives, red onion, olive oil, lemon and black pepper

Heirloom tomato salad (selection of assorted varieties), shallots, torn basil, cider apple vinaigrette

Roast sweet potato, rocket, marinated onions, goat's cheese, pistachio, with a pomegranate and honey dressing

Pasta salad with cherry tomatoes, broad beans, chervil, parsley, and toasted pine nuts

Smoked chicken and sweet corn Caesars salad

Water melon, feta, red onion, and mint, with balsamic dressing

Quinoa, sweet corn, black eyed peas, sweet red pepper, red onion, lime & chilli dressing

Rosemary & garlic roast Jersey Royals with rocket & balsamic dressing

BUFFET MENU

DESSERTS

Milk chocolate & caramel pot with short bread biscuits

Passion fruit & strawberry Eton mess

Whisky trifle, Chantilly cream

Triple chocolate brownies, Jersey cream

Tropical fruit salad

Summer berry Eton mess

Char-grilled tropical fruit, cardamom rice pudding, coconut & syrup

Strawberry Pavlovo

Coconut Crème brulee, short bread biscuits

Crème caramel

Bread & butter pudding, vanilla custard

Lemon posset, raspberry compote

Sticky toffee pudding, toffee sauce, vanilla ice cream

Vanilla panacotta, blueberry sauce

Roasted figs, brown bread ice cream

Cranachan (oats, whisky, raspberry, & cream)

Chocolate & fudge Sunday

Banoffee pie

Tiramisu

Cheese Board Selection with grapes, celery & chutney

*All Buffets have a minimum order of 20 people, with the exception of the hog roast
which has a minimum order of 80 people*