

BUFFET OPTIONS

£10 per guest

Tuna Mayonnaise Sandwiches	House Salad
Roast Beef Sandwiches	Sausage Rolls
Potato Salad	
Tandoori Chicken Wings	
Hand-cut Chips	
Pork Pie	

£12 per guest

Tuna Mayonnaise Sandwiches	Pork Pie
Roast Beef Sandwiches	House Salad
Stilton & Chutney Sandwiches	Sausage Rolls
Potato Salad	Cheese Straws
Tandoori Chicken Wings	Chocolate Brownies
Hand-cut Chips	Caramel Shortbread

£15 per guest

Salmon & Cream Cheese Sandwiches	House Salad
Roast Beef & Dijon mayo Sandwiches	Pork Pie
Stilton & Chutney Sandwiches	Sausage Rolls
Cheese & Tomato Quiche	Cheese Straws
Spiced Cous Cous	Selection of Cheese & Biscuits
Potato Salad	Chocolate Brownies
Tandoori Chicken Wings	Caramel Shortbread
Hand-cut Chips	Coffee & Walnut Loaf Cake
Sweet Potato Fries	



SET MENU OPTIONS

Set Menu 1

Two courses ~ £20 pp
Three courses ~ £25 pp

STARTERS

Roast tomato & Red pepper soup
with bloomer bread (vg, gfo)

Prawn Cocktail
with granary bloomer bread (gfo)

Chicken Liver Pate
with toasted sourdough

MAINS

Beef Burger
triple cooked chips, onion rings &
coleslaw (gfo)

Chicken & Mushroom Pie
creamy mashed potatoes & garden
peas

Beer Battered Fish & Chips
minted mushy peas

Wild Mushroom Risotto
parmesan shavings (v, gf, vgo)

DESSERT

Bakewell Pudding
with custard (n)

Baked New York Cheesecake
with ice cream (vg, gf)

Selection of Ice Cream & Sorbet
(gf)

Set Menu 2

Two courses ~ £25 pp
Three courses ~ £30 pp

STARTERS

Chickpea & Avocado Salad
balsamic dressing (vg, v, gf)

Roasted tomato & Red pepper Soup
with bloomer bread (vg, gfo)

Ham Hock Terrine
piccalilli & toasted brioche
Black Pudding Fritters
chorizo & fried egg

MAINS

Chargrilled Chicken Burger
triple cooked chips, onion rings &
coleslaw (gfo)

Slow Roasted Pork Belly
creamy mashed potatoes, roasted
potatoes & cider sauce (gf)

Baked Cod
crushed new potatoes, seasonal
vegetables, white wine &
parsley sauce (gf)

10oz Sirloin Steak
field mushroom, grilled tomato, chips
(gfo) (£2 supplement for a choice of blue cheese
or peppercorn sauce)

Sweet Potato & Chickpea Tagine
steamed rice & coriander naan bread
(vg, v, gfo)

DESSERT

Bakewell Pudding
with custard (n)

Lemon Tart
Chantilly cream & mixed berry compote
Warm Chocolate Brownie
chocolate sauce & ice cream (gfo)
Selection of Ice Cream & Sorbet
(gf)

