



Sample Buffet Menu 2019

Served in The Hub, with potential for exclusive hire for your group. These menus are an example of what we offer. We can tailor menus to meet your specific needs or dietary requirements. Please speak to our team if you'd like further information. Prices below based on minimum 25 people. Menus may change depending on availability and seasonality of produce.

Option 1: £10.50pp

Filter coffee and tea upon arrival
Homemade elderflower cordial

A selection of finger sandwiches followed by a cold fork buffet

Sandwiches:

A selection of seasonal sandwiches served on a variety of fresh breads

Buffet:

Red onion marmalade and sausage rolls
Cheese, chive and onion pinwheels
Cheese straws
Homemade hummus with crudités

Sweet:

Chocolate brownie (gluten-free available)

Option 2: £12.50pp

Filter coffee and tea upon arrival
Homemade elderflower cordial

A selection of finger sandwiches followed by a cold fork buffet

Sandwiches:

A selection of seasonal sandwiches served on a variety of fresh breads

Buffet:

Red onion marmalade and sausage rolls
Cheese, chive and onion pinwheels
Homemade hummus with crudités
Smoked mackerel with horseradish crème fraiche on crostini
Tomato and mozzarella bruschetta

Sweet:

Chocolate brownie (gluten-free available)
Homemade scones, strawberry jam and clotted cream

Cheese Board:

(supplementary £3.50pp)

Selection of artisan cheeses, biscuits and homemade chutney

Option 3: £22.50pp

Filter coffee and tea upon arrival
Homemade elderflower cordial

Canapés on arrival:

(approx. 4pp)

Please choose four of the following:

Smoked salmon mousse on crostini
Cherry tomato, pesto cream cheese and black olive tapenade
Sticky glazed cocktail sausages
Baked crostini with wild mushroom pâté
Smoked trout and horseradish quiche
Herb crusted garlic mushrooms
Garlic king prawn skewers
Chorizo, sundried tomato and olive crostini
Curried chicken, satay sauce

A selection of finger sandwiches followed by a cold fork buffet

Sandwiches:

A selection of seasonal sandwiches served on a variety of fresh breads

Buffet:

Red onion marmalade and sausage rolls
Cheese, chive and onion pinwheels
Homemade hummus with crudités
Tomato and mozzarella bruschetta
Pork pie with homemade pickle
Smoked mackerel with horseradish crème fraiche on crostini
Cheese straws

Sweet:

Chocolate brownie (gluten-free available)
Homemade scones, strawberry jam and clotted cream
Lemon cupcakes

Cheese Board:

(supplementary £3.50 per person)

Selection of artisan cheeses, biscuits and homemade chutney

Additional Items:

Prosecco £4 per 125ml glass
House wine £4.40 per 175ml glass (red or white)

We can also offer a fully stocked and serviced bar to operate on account to allow your guests to enjoy a drink of their choice.

Allergen advice: Due to the nature of our business we cannot guarantee a 100% allergen free environment, nor can we guarantee against the processes used by our suppliers or products which may be produced in an environment with other allergens. Please inform your waiter

before ordering of any special dietary requirements that you may have. We do not run a one-tell policy across this site.