



Buffet Grazing Feasting Menu

Our buffet menu has been created using the highest quality ingredients.

we can supply as a drop-off or staff your event and are always happy to cater to dietary requirements. Minimum numbers from:10.

Chef £25 p/h. Supply of crockery, cutlery, linen napkins p/p £5

Hot Buffet £18

Delivered either ready to heat and serve or we can staff and serve at your event – Choose 2 Hot mains and one Vegetarian choice.

Freshly baked bread selection

Hot Main:

Glazed Gammon / Beef Lasagna /

Butter Chicken Curry

Vegetarian Choice:

Caponata / Vegetable Pasta

Salads:

Tomato & Red Onion salad

Steamed Rice

Green Mixed Leaf Salad

Add Individual portioned Desserts £4.5

Lemon Tartlet, Strawberry Eton Pot, White

Chocolate Chip Brownie

Muckross £16

Finger Buffet

Pork and sage sausage roll

Roast Vegetable Quiche

Goats Cheese and red onion Quiche

Mini Pork Pie

Black pudding Scotch Egg

BBQ jackfruit lettuce cups (VG)

Pakora: Butternut Squash, Spinach & Chickpea(VG)

Kennet £14.50

Sandwiches are on white/brown bread

Honey Glazed English Ham, Mustard Mayo

Egg & Cress Mayonnaise

Smoked Salmon & Cream Cheese

Cous Cous, Spring onion & watercress salad

Crushed New Potato Salad

Selection of Crudites & Hummus

Lemon & Polenta Cake, Lemon Curd, & Cream Cheese

Garden Grazing £30

A relaxed garden buffet, suitable for all occasions

Asparagus & Cheddar quiche

Charred Chicory Cup, Orange, Beetroot & Goats Cheese

Pork Sausage Rolls, Mustard Mayonnaise

Poached Chicken & Pancetta Ballotine, Chipotle Mayonnaise

Honey Glazed Ham, House-made Pickle

Grilled Mackerel with Sweet & Sour Beetroot

Individual Onion Tart Tatin

Couscous, Roast Squash, Pumpkin seed & Olive Oil

Crushed New Potato Salad, Mustard Mayonnaise, Spring Onion & Parsley

Fudgy Chocolate Brownie, Vanilla Cream & Summer Berries

Caramelised Lemon Tartlets, English Lavender

Feasting Table £29

Spiced Lamb Kofta, Moroccan Humous
Courgette, Chickpea Kofta, Moroccan Humous
Greek Marinated Chicken Thighs, Kalamata Olives
Grilled Halloumi slices, drizzled with Local Honey & Lavender
Beetroot Falafels, Tzatziki Sauce
Flame roasted Peppers & Cous Cous salad
Roasted Cauliflower, Basil Pesto & Mixed Seeds
Garlic Flatbreads, Spinach & Feta
Rosemary focaccia

Cold Fork Buffet £18

Broccoli & Stilton Quiche
Pork Sausage rolls
Beetroot, Pickled Apple & Basil Croutes
Honey Roast Gammon
Poached Chicken Supreme, Harissa Mayonnaise
New Potato & Watercress Salad
Cucumber & Yogurt Salad
Mixed Leaves, Honey & Mustard Dressing
Tomato & Shallot Salad
Cous Cous, Spring onion & watercress salad
Chocolate Fudge Brownie, English Raspberry's
Selection of seasonal fruit