



## BUFFET TEA MENU

### **FINGER BUFFET A** (£25.00 per guest)

Selection of sandwiches to include home smoked salmon, free range egg & mayonnaise with watercress, smoked ham with Dijon mustard & cornichons

Pork, apple & sage sausage rolls

Victoria sponge with fresh cream & raspberries

Chocolate fudge brownies

Tea & coffee

### **FINGER BUFFET B** (£27.50 per guest)

Selection of sandwiches to include home smoked salmon, free range egg mayonnaise with watercress, smoked ham with Dijon mustard & cornichons

Brioche rolls with Coronation chicken

Pork, apple & sage sausage rolls

Smoked cheese & sun blushed tomato quiche

Compressed pineapple & cheese sticks

Carrot cake with mascarpone cheese & walnuts

Chocolate fudge brownies

Tea & coffee

### **FINGER BUFFET C** (£30.00 per guest)

Selection of sandwiches to include home smoked salmon, free range egg & mayonnaise with watercress, smoked ham with Dijon mustard & cornichons

Brioche rolls with Coronation chicken

Pork, apple & sage sausage rolls

Smoked cheese & sun blushed tomato quiche

Spiced cauliflower pasties with mango chutney

Compressed pineapple & cheese sticks

Carrot cake with mascarpone cheese & walnuts

Chocolate fudge brownies

Mini scones with clotted cream & strawberry jam

Tea & coffee

### **FINGER BUFFET D** (£35.00 per guest or £45.00 per guest with a glass of champagne)

Afternoon tea (served on three-tiered cake stands)

Selection of finger sandwiches to include home smoked salmon, free range egg & mayonnaise with watercress, Coronation chicken, smoked ham with Dijon mustard & cornichons

Smoked cheese & bacon scones with cream cheese & tomato relish

Selection of plain & fruit scones served with clotted cream, strawberry jam & lemon curd

Red velvet cake with cream cheese frosting

Lemon meringue tarts

Victoria sponge with fresh cream & raspberries

Chocolate & hazelnut mousse

Tea & coffee



All our dishes are prepared in one kitchen therefore we cannot guarantee absolute separation of allergens.

If you require further information on food allergens, please ask one of our team members.

All prices include VAT. A discretionary gratuity of 12.5% will be added to your bill



## HAND CARVED BUFFET MENU

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Minimum 25 guests (£42.50 per guest)

### SELECTION OF CANAPES

Cheese straws

Tempura king prawns with sweet chilli sauce

Cheese scones with smoked salmon & horseradish cream

Coronation chicken tart with coriander, apricot & lime

### MAIN COURSE

Roast sirloin of beef

Honey & mustard roasted gammon

Slow cooked turkey breast

Poached Scottish salmon & king prawns

### SALADS

Italian pasta salad with basil pesto & sun-blushed tomatoes

Indian spiced rice salad with peanuts & coriander

Coleslaw with fennel, beetroot & homemade lemon mayonnaise

Greek salad with hummus, feta, olives, tomatoes

### DESSERTS

Pavlova with vanilla whipped cream & seasonal fruits

Lemon meringue tart with raspberry sauce

Chocolate style tiramisu



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