



Buffet Menus



Finger Buffet

£12.95 – Minimum 20 People

Please select 5 from the following options:

Tiger Prawns in Tempura Batter with a Sweet & Sour Sauce
Duck Spring Rolls, Soy & Ginger Dressing
Cocktail Sausages wrapped in Crisp Pancetta
Oven ripened Tomato & Mozzarella Pizza Slices
Melon, Pineapple, Mango & Strawberry Brochettes
Vol-au-Vents filled with Crab & Prawns, Marie Rose Mayonnaise
Quiche Lorraine
Fresh Homemade Sausage Rolls

**Our Finger Buffet also includes a selection of Mini Ciabattas
Please select 3 from the following options:**

Beef & Horseradish
Ham & Mustard
Egg Mayonnaise
Cheese & Red Onion
Smoked Salmon & Cucumber
Chicken Mayonnaise

Hot Fork Buffet

£14.95 – Minimum 30 People

Please select 4 dishes from the following options:

Lasagne “Al Forno”

Chicken Curry with Rice & Poppadoms

Sweet & Sour Tempura Prawns on a bed of Oriental Vegetables

Hickory Smoked Barbeque Spare Ribs

Oriental Vegetable Stir-fry with Egg Noodles & Beansprouts

Roasted Mediterranean Vegetable & Pasta Bake in Tomato & Basil Sauce

Mushroom Stroganoff with Rice

Accompanied by a variety of Salads and Jacket Potatoes or Skinny Fries

Carvery Buffet

£19.50 – Minimum 40 People

Prime Sirloin of Beef

Honey Roasted Gammon

Roast Norfolk Turkey

Scottish Salmon

Shell-on Prawns

Asparagus, Cherry Tomato, Beetroot & Chive Salsa

Leek & Wild Mushroom Quiche

Roasted Bell Peppers stuffed with Cous-cous

Avocado Vinaigrette

Buttered New Potatoes

Variety of Salads

You have the option of adding a starter and/or dessert to our Hot Fork & Carvery Buffets for £5.00 per course. Please note that if you select more than one option per course, we will require a pre-order.

Starters

Your Choice of Soup

Galia Melon & Pineapple Carpaccio

Mango Sorbet, Fresh Berry Compote

Oatmeal Crusted Baked Brie

Apple & Prune Chutney, Toasted Brioche, Cumberland Sauce

Free Range Chicken & Wild Mushroom Ragout

Crisp Pancetta, White Wine Cream Sauce

Chilled Crab & Sweetcorn Chowder

Micro Herb Salad, Tomato Jelly

Desserts

Raspberry 'Eton Mess'

Wild Berry Syrup

Lemon & Lime Cheesecake

Guernsey Double Cream

Guernsey Gâche Méele

Warm Vanilla Custard

Belgian Chocolate Coated Profiteroles

Guernsey Double Cream

Stilton Rarebit

Dressed Rocket Salad

*We cannot guarantee these dishes have been prepared in a nut free environment.
Should you have any special dietary requirements, please notify a member of staff.*