

# Buffet Menus

## Memories Menu

A Selection of Ribbon Sandwiches

Pork and Apple Sausage Rolls with Whole Grain Mustard Dip

Mini Vegetable Spring Rolls with Sweet Chilli Mayonnaise

Roasted Baby New Potatoes

### A Selection of Salads To Include

Coleslaw

Tomato and Red Onion Salad

Mixed Leaf Salad

### Desserts

Mini Lemon Possets with Sable Biscuits

Mini Macaroons

## Cherished Menu

A Selection of Filled Rolls

Southern Fried Chicken Strips with BBQ Sauce

Mini Salmon and Dill Quiches

Potato and Spring Onion Salad

A Hot and Cold Seafood Platter with Tartar Sauce

(Goujons of Plaice, Crispy Squid Rings Seafood Pate and Smoked Seafoods)

### A Selection of Salads To Include

Coleslaw

Tomato and Olive Salad

Mixed Leaf Salad

Feta Cheese Beetroot and Red Onion Salad

### Desserts

Profiteroles Filled with Chantilly Cream and Toffee Sauce

Chocolate and Hazelnut Meringues with Chocolate Sauce

## Forever menu

A Selection of Open Rolls

Warm Sugar Baked Gammon

Spicy Piri Piri Marinated Chicken Kebabs.

Lamb Samosa with Curried Mayo

Tomato and Red Onion Tartlets Glazed with Parmesan and

Sticky Balsamic

Crispy Scotch Eggs with Grain Mustard Mayo

Smoked Haddock and Leek Fishcakes with Curried Mayonnaise

Cajun Spiced Sweet Potato Wedges with Sweet Chilli Dipping Sauce

### A Selection of Salads To Include

Rocket, Pear and Walnut with Sticky Balsamic

Warm Pasta Salad with Roast Mediterranean Vegetables

Cherry Tomato and Red Onion Salad with Vinaigrette Dressing

Mixed Leaf Salad

Coleslaw

### Desserts

Croqueenbouche Salted Caramel Chantilly Cream & Mini Macaroons

Vanilla Crème Brûlée with Butter Short Bread



Some of our menu items contain nuts, seeds and other allergens. There is a small risk that traces of these may be in other dishes or food served here. We understand the dangers to those with severe allergies, please speak to a member of our team who may be able to help you make an alternative choice. \*Fork buffet menu consists of a maximum of 2 meat and 1 vegetarian option.

# Taste Revivers Menu

We also have the following  
additions to make your  
wedding breakfast extra  
special

Platter of local cheeses, with biscuits, celery,  
grapes and chutney,  
(serves 10 people) £45.00

Raspberry sorbet

Green apple sorbet

Champagne sorbet

Mango sorbet

£3.95 per person

