

buffet menu

40 per person

savoury

rosemary focaccia (v) (ve)

red pepper hummus (v) (ve) (gf)

jerk spiced boneless chicken thighs (gf)

mini beef and smoked applewood cheddar sliders

king prawns, cumin roasted peppers and fennel, raita dressing (gf)

curried cauliflower, spinach and potato mini pies (v) (ve) (gf)

roasted mediterranean vegetables, chickpeas,

basil pesto yoghurt dressing (v) (ve) (gf)

heritage tomatoes, red onion, balsamic glaze (v) (ve) (gf)

caesar salad, croutons and parmesan (v) (gf)

wild rice, cannellini bean and feta salad, courgette, mint and pomegranate (v) (ve) (gf)

desserts

chocolate brownie, salted caramel (v) (ve) (gf)

white chocolate and raspberry cheesecake



(v) vegetarian | (ve) vegan | (gf) gluten free

All our produce is sustainably sourced and local where possible.
Please let us know if you have any allergies or special dietary requirements.