

COLD BUFFET MENU

SANDWICH BUFFET

SELECTION OF SANDWICHES AND WRAPS WITH PREMIUM DELI FILLINGS. HOMEMADE CUMBERLAND SAUSAGE ROLLS **OR** LOCAL PRODUCE PORK PIE. CHEDDAR AND SPRING ONION FRITTATA RED CABBAGE, BEETROOT, RED ONION AND CARROT SLAW ROASTED MEDITERRANEAN VEGETABLE COUS COUS KETTLE CRISP SELECTION

- MEAT PLATTERS BUFFET

ROAST BEEF GAMMON HAM ROAST CHICKEN BREAST ROAST PORK ROAST TURKEY WITH A SELECTION OF MATCHED CONDIMENTS & FRESHLY BAKED BAGUETTES

LOCAL PRODUCE HAND RAISED PORK PIE AND HOME-MADE SAUSAGE ROLL SERVED WITH CHUTNEYS AND PICKLES. CHEDDAR AND SPRING ONION FRITTATA V BACON, STILTON AND LEEK QUICHE

SALADS-CHOOSE 2 —

RED CABBAGE, BEETROOT, RED ONION AND CARROT SLAW HERITAGE TOMATO, RED ONION AND FRESH BASIL NEW POTATO WITH SEA SALT, HERB AND VIRGIN OLIVE OIL DRESSING ROASTED MEDITERRANEAN VEGETABLE COUS COUS BULGUR WHEAT CUCUMBER, RED PEPPER WITH A LEMON AND HERB DRESSING KETTLE CRISP SELECTION

ADD SOMETHING HOT

MINI BHAJIS AND SAMOSAS WITH MANGO CHUTNEY AND RAITA V MARINATED CHICKEN WINGS. PIRI/PIRI-BBQ-CAJUN-CHINESE BBQ PULLED PORK SLIDERS WITH RANCH SLAW. MAC AND CHEESE CROQUETTE WITH A MILD CHILLI KETCHUP LOADED POTATO WEDGES WITH CHOICE OF TOPPINGS AND SAUCES, ADD ANY THREE. GARLIC MAYO-BBQ SAUCE-CAJUN SPICE-JALAPENOS, CHEESE/PARMESAN SALSA-FRIED ONIONS-BACON BITS-SWEET CHILLI-SIRACHA- SOUR CREAM

BUFFET CAKE BOARDS

SELECTION OF CLASSIC TRAYBAKE CAKES

Dietary requirements will be catered for. Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen-free environment, nor can we guarantee the processes used by our ingredient manufacturers.