



QUINTESSENTIAL SUMMER FORK BUFFET

Samosas, spring rolls and olives on arrival.

Choose 4 options from below:

Home-made Quiche– Ham, Chorizo and Thyme;
Goats Cheese, Sun-dried & Rocket; or Smoked Salmon, Trout and Leek.

Cold and cured meat platter with olives and pickled onions

English cheese and biscuits, with chutneys and trimmings

Poached side of Salmon, served with fresh lemon

Roast chicken thighs with a honey glaze

Choose 3 of the following side dishes:

Homemade Coleslaw

Melon, cucumber and mint salad

Jacket potatoes with melted butter

Beetroot, tomato and red onion salad

Warm buttered new potatoes with mint

Mixed leaf salad, dressed in Caesar dressing

Pasta and three bean salad with vinaigrette.

Organic white baguette served warm with butter

Homemade Savoury Cheese Scones served warm

Potato salad with home-cooked ham and mayonnaise

Choose 3 of the following desserts:

Rhubarb Crumble, Large Bourbon Vanilla Crème Brulee,
Fruit salad with Sorbet, Home made Lemon cheese cake,
Sticky Toffee Pudding with hot sticky sauce and vanilla ice-cream.

...or find more desserts on our Dessert Examples sheet.

Minimum 20 people.

3 Courses £34.95 per person, includes service

Without Dessert £26.95 per person, includes service