

## BUFFET SELECTION

#### BRONZE BUFFET

£7.99 per person

3 sandwiches or wraps 6 dishes from the classic selection

### SILVER BUFFET

£9.99

per person

3 sandwiches or wraps 8 dishes from the classic selection

# GOLD BUFFET

£11.99

per person

3 sandwiches or wraps Mix and match 8 dishes from the classic and deluxe selection

#### SANDWICHES AND WRAPS

Freshly prepared with your choice of bread or tortilla wrap, served with mixed leaves. Please choose your fillings

Chicken and bacon mayo

Cheese and caramelised red onion chutney &

Prawns in cocktail sauce<sup>t</sup>

Ham salad

Tuna mayo and cucumber†

Roast beef and horseradish

Egg mayo 💖

# CLASSIC SELECTION

Chips 🔻





Onion rings 19 With BBQ and mayo dips

Sea salt crisps @



Quiche Lorraine

Goat's cheese & caramelised red onion croûtes

Mature Cheddar, red pepper & caramelised onion quiche 99

Bread basket selection 99

Coleslaw (9)











Cucumber, celery, pepper and carrot sticks, with houmous and blue cheese dips

Indian selection U



A selection of mini: vegetable samosas, vegetable pakoras, aloo potato tikka balls, onion bhajis, with mango chutney and poppadums

Greek salad &



Feta cheese, olives, baby gem lettuce, cucumber, red onion, mint and parsley Pork pie, with caramelised red onion chutney

Deep-fried belly pork bites, with apple sauce

Fisherman's catch platter<sup>to</sup> Smoked salmon, devilled whitebait and scampi, with tartare sauce and lemon wedges

Chicken wings in BBQ sauce

Chicken breast & smoky chorizo skewers In a sweet chilli glaze

Grilled halloumi 🥨

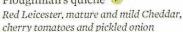


Fresh fruit salad @



#### DELUXE SELECTION

Ploughman's quiche



Mini jacket potato with butter 99





Stilton\*, walnut halves, apple wedges, mixed-leaf salad, celery and watercress, with a blue cheese dressing

Grain salad @

Black barley & quinoa salad, with baby gem lettuce and watercress

Sticky pickle sausage roll Sausage meat, with sweet caramelised onion chutney, encased in light, buttery puff pastry

Salmon & prawn platter

Smoked salmon, salmon flakes, prawns and smoked salmon påté, with cocktail sauce, lemon mayo and lemon wedges

Antipasti platter

A selection of continental cured meats, with a pea & ham hock terrine, sun-dried tomato bread, olives, caramelised red onion chutney and balsamic oil