BRONZE

£12 PER PERSON
A choice of 4 bridge rolls
and 6 classic dishes

SILVER

£14 PER PERSON
A choice of 4 bridge rolls
and 8 classic dishes

GOLD

£17 PER PERSON
A choice of 6 bridge rolls
any 8 classic or premium dishes

All our buffet packages include an unlimited tea & coffee station for your guests to enjoy on arrival and throughout your visit.

CLASSIC DISHES

MINI QUICHE SELECTION v
Cheese & onion, Mushroom, and Sundried tomato & herb

SAVOURY EGGS

BATTERED CHICKEN
drizzled with sticky BBQ sauce

BREADED MOZZARELLA v
with rich tomato salsa

TRADITIONAL PORK PIES
served with Branston pickle

HOUSE CHIPS v

VEGETABLE SPRING ROLLS v

BAKED SAUSAGE ROLLS

HONEY & MUSTARD COCKTAIL SAUSAGES

GARDEN SALAD v
Mixed leaves, cherry tomatoes, cucumber and red onion, served with French dressing

CLASSIC HOUMOUS v
served with cucumber sticks and warm mini naans

TORTILLA CHIPS AND DIPS v

BABY POTATO & CHIVE SALAD v

PREMIUM DISHES

MINI CHICKEN TIKKA SHASHLIK SKEWERS
with mint yoghurt dressing

BBQ CHICKEN WINGS

CHIP SHOP PLATTER
Battered cod bites served with tartare sauce and chip shop curry sauce

ITALIAN ANTIPASTI
Prosciutto Crudo, Spinata Romana and Milano Salami

DUCK SPRING ROLLS
with hoisin sauce and cucumber

ARTISAN CHEESEBOARD v
(Minimum 35 people)
A feast of French brie, Leicestershire Stilton, Oak smoked cheddar and Red Leicester, served with artisan savoury biscuits

HONEY GLAZED CHORIZO

CORONATION CHICKEN
served on mini naan bites

RAINBOW FALAFELS v
served with tomato salsa

OPEN BRIDGE ROLLS

Your choice of topping served on open petit pains

HAM & COLESLAW

CHICKEN & BACON MAYO

EGG & CRESS MAYO v

TUNA & SWEETCORN MAYO WITH CUCUMBER

MATURE CHEDDAR AND PICKLE v

MOZZARELLA, TOMATO AND PESTO v

ROAST NORFOLK TURKEY & CRANBERRY SAUCE

CAKES

Add a selection of up to 3 cakes
£3 PER PERSON

LEMON DRIZZLE SLICE
CHOCOLATE ORANGE BROWNIE
CAPPUCCINO SHORTCAKE
ICED CARROT CAKE
STRAWBERRY & CREAM SCONES
CLASSIC VICTORIA SPONGE

Please speak with us about any dietary requirements your party may have and we can adapt dishes to suit.
All our food is prepared in a kitchen where nuts, dairy, gluten and other allergens are present and therefore it is not possible to guarantee the absence of allergens in our meals and we do not make a 'free from' claim. Our cooking oil is produced from genetically modified soya. Menu descriptions do not include all ingredients.