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## BUFFET (sample)

Choose 3 from each section priced at 30.00 per person:

### Cold

Prawn cocktail, baby gem lettuce, shellfish dressing  
Seared Yellowfin tuna Nicoise  
Smoked chicken Caesar  
Melton Mowbray pork pie, piccalilli  
Cured English meats  
Heritage tomato, mozzarella, red onion, olive oil  
Goat's curd, Cheltenham beets, lemon  
Farmhouse cheese, condiments, biscuits

### Hot

Fish pie  
Prawn and salmon fishcake  
Mini bacon and cheese burger  
Lamb shoulder Shepherd's pie  
Mini chilli hot dog  
Chicken and penny bun mushroom pie  
Quail Scotch egg  
Montgomery rarebit on toast  
Penne pasta, tomato, Ragstone goat's cheese

Chips/ New potatoes /Mixed vegetables

### Dessert

Valrhona chocolate brownie  
Egg custard tart  
Carrot cake  
Chocolate mousse and honeycomb  
Apple pie

(based on the minimum of 10 guests)

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## FOOD STATION (sample)

Static stations are priced at 10.50 per person:

Cured British meats

*Scottish wild venison salami, Suffolk chorizo, Somerset pokers, cured ham, pickles*

British cheeses

*Selection of artisan cheeses, crackers, chutney*

Deli

*Hummus, olives, potato salad, mix leaf salad, quiche, marinated vegetables*

Dessert

*Burnt cream, Winter fruit tart, chocolate pot, profiterole, fresh fruit*

Live stations are priced at 13.50 per person:

Oysters

*Fresh rock oysters, red wine and shallot dressing, lemon, tabasco*

Seafood

*Oyster, dressed Portland crab, lobster, Scottish smoked salmon*

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