

buffet and canapé selector

traditional afternoon tea £12.50 per head inclusive of tea and coffee

finger sandwiches on both white and granary bread to include

sladbury's farm smoked salmon and rocket

free range egg and chive mayonnaise

cucumber and cream cheese

strawberry tartlets

chocolate and creme chantilly eclairs

fruit scones with tiptree jam and clotted cream

chocolate fudge brownie

hot and cold finger buffet £12.50 per head

beer battered haddock and hand cut chips served in their own newspaper cones

goat's cheese brushetta with cherry tomato and balsamic relish "v"

free range chicken breast skewers marinated in coriander, lime and soy

a selection of tortilla wraps to include

chicken and bacon ceasar

mixed bean with tomato and chilli salsa "v"

shredded duck with spring onion, cucumber, honey and soy dressing

tuna and sweet corn mayonnaise salad

roasted vegetable tart "v"

homemade country pork pies with sweet piccalilli

primrose farm sausages with grain mustard mash

hot and cold fork buffet £20.00 per head

roast rib of beef served with horseradish dressing

baked gammon with honey glaze

poached organic whole salmon

roasted new potatoes with thyme and rosemary

salads to include

pasta with pine nuts, sun blush tomatoe and pesto dressing "v"

green salad with house vinagrette "v"

greek salad of feta, tomato, cucumber, olive and red onion "v"

goat's cheese, celery and apple terrine "v"

chicken liver, walnut and ginger pate

home made bread with garlic and herb butter "v"

marinated seafood with a tomato fondant dressing

home made pork pies with sweet piccalilli

chicken skewers marinated in coriander lime and soy

deep fried hallumi with tzatziki "v"

buffet dessert selection at £5.50 per head

(please select 3 from the list below)

chocolate fudge brownie

classic glazed lemon tart

eton mess with fresh strawberries

raspberry and vanilla crème brulee

honey and walnut cheese cake

belgium chocolate truffle tort

strawberry and mascarpone cheesecake

traditional black forest gateaux

raspberry pavlova with vanilla chantilly

pear and frangipane tarts

passion fruit tort

traditional bakewell tart

canapes @ £8.50 per head (please choose 6 from the list below)

thai lobster and pickled ginger on jasmin rice cakes

seared tuna and spring onion with wasabi

fois gras parfait with spiced pear chutney

quail egg with sauce gribiche "v"

goats cheese crostini with cherry tomato and balsamic relish "v"

primrose farm pork sausage and mustard mash

fillet steak en crouete with horseradish cream

chicken in coriander and lime

smoked cheese and onion tartlets "v"

smoked salmon, cream cheese and cucumber

sun blush tomato, black olive and basil pesto "V"

salt and pepper king prawns

local asparagus wrapped in brassola (may/june only)

oriental fish cakes with dipping sauce

baked ham with fried quail egg on scalloped potato