

<u>BRUNCH</u> <u>BUFFET</u>	<u>HOT ROAST</u>	<u>PICNIC BUFFET</u>	<u>SOMETHING</u> <u>SPECIAL</u>
Served from 9am—11.30am <u>Selection of sandwiches</u> Sausage & bacon sandwiches on fresh mixed breadcakes – Veggie option available <u>Hash browns</u> <u>Fruit Platter</u> <u>Fresh baked croissants</u> <u>Homemade Blueberry scones</u> Selection of jams Fresh Chantilly Cream <u>Orange & Apple Juice</u> <u>Tea & Coffee—filtered</u> MINIMUM OF 20 GUESTS £15.50 PER PERSON	<u>Melt in the mouth, 8 hour slow cooked pulled pork with herb seasoning</u> Served with soft white breadcakes Sage & onion stuffing Crispy, hot seasoned mini roast potatoes Thick onion & red wine Beef Gravy Apple Sauce MINIMUM OF 20 GUESTS £14.45 PER PERSON	<u>Selection of sandwiches</u> <u>Served on brown & white bread</u> Savoury Cheese Beef & horseradish Egg mayonnaise Smoked salmon & cream cheese <u>Selection of quiche</u> Quiche Lorraine Broccoli & sundried tomato Mature cheddar & onion <u>Homemade Thyme & garlic sausage rolls in puff pastry</u> <u>Local farm pork pies</u> <u>Seasoned fries or chunky chips</u> <u>House salad</u> <u>Selection of mini desserts to finish</u> MINIMUM OF 20 GUESTS £18.95 PER PERSON	Classic tomato & onion bruschetta with mozzarella, basil and garlic Greek Style olive and wild mushroom bruschetta with feta cheese Smoked salmon & Caviar on a sweet chilli cracker Loaded mini jacket potatoes Homemade sausage rolls Sage & Onion stuffing balls & Pigs in blankets Salmon pate & prawn, Creamy mushroom & Coronation chicken vol-au-vents Pizza selection Loaded fries or chunky chips Classic cheese board with cracker, grapes and red onion chutney Savoury platter with quiche, pork pie, mini scotch eggs, charcuterie meats, stuffed sweet peppers, pickle & chutney <u>Selection of mini desserts to finish</u> MINIMUM OF 30 GUESTS £21.95 PER PERSON
** PLEASE INFORM US OF ANY ALLERGIES **			