

# Buffet

18 per person, choose three sandwiches, two small plates & one side.  
Additional small plates or sandwiches 4 per person, sides or desserts 2 per person

## Ciabattas

Gluten free bread is available upon booking

Parma ham, mustard & pickle

Houmous & roasted Mediterranean vegetables (VG)

Cheese & chutney (V)

Chapel & Swan smoked salmon, cucumber & crème fraîche

Chicken & mozzarella, rocket, sweet pickled onion,  
pesto mayonnaise

## Small Plates

Pork & pickle sausage roll, apple chutney

Leek & cheddar quiche

Vegan feta & tomato mini bruschetta, rocket pesto (VG)

Peanut chicken skewers

Red pepper & tomato houmous, flatbread (VG)

Breaded cod goujons, tartare sauce

## Sides

Tomato, Pepper & Mint Couscous (VG)

Indian Spice & Golden Raisin Rice Salad (VG) (GF)

Tenderstem chilli broccoli

Classic Caesar Salad

Tomato, Cucumber, Feta  
& Olive Oil Salad (VG) (GF)

Mixed Leaves (VG) (GF)

Sliced Tomatoes, Parmesan & Rocket Salad

Sliced Cucumber & Red Onion Rita (V)

Five Bean Salad (VG)

Coleslaw

Honey Glazed Pigs in Blankets

Quinoa grain bowl, aubergine, cucumber,  
cherry tomato, almonds (V, VE)

Waldorf Salad

Skin-On Seasoned Fries (V, GF)

## Desserts

Chocolate Brownie Bites (V)

Flapjack



Minimum 12 guest requirement. For tables of 8 or more guests, an optional service charge of 10% has been added to your bill. Gratuities are fully passed to the team. Please advise a team member when ordering your food of any allergies or intolerances. Even if you are a regular guest please inform us, as our ingredients and recipes can change. We produce our food in kitchens where allergens are handled, therefore we cannot guarantee any item is allergen-free

V - vegetarian, VG - vegan, VO - vegan option - can be made vegan on request, GF - made with non-gluten containing ingredients,  
GO - can be made with non-gluten containing ingredients

# Buffet Menu

