



Buffet Menus

Cold Buffet **£10.00**

Selection of cold sandwiches with Huxley's white and multigrain bread

Free range poached chicken and herb mayonnaise
Mature Belton Farm cheddar and red onion
Smoked Scottish salmon, cucumber and soft cheese
Home Farm honey glazed ham and whole grain mustard
Stanley John's Welsh beef and horseradish
Hummus, thyme roasted beetroot and rocket (vegan)
Chunky chips or fries

Afternoon Tea **£12.50**

Scones, selection of jams, clotted cream
English cut finger sandwiches
Cakes, tarts and lemon posset
Chocolate dipped strawberries
Loose leaf tea and Farrer's coffee

Grand Buffet **£30.00**

Choose 2 starters, 2 salads & 2 desserts plus

Chef to carve main course - choose 1 from below

Home Farm honey and mustard glazed gammon
Roasted and dressed whole side of salmon
Striploin of Stanley John's Welsh beef (£5.00 supplement)

Vegetables

Roasted potatoes
Chantenay Carrots
Pomme dauphinoise

Hot Buffet

Starter & main or main & dessert **£20.00**

Choose 2 starters or 2 desserts with 1 salad & 1 theme course

Starter, main and dessert **£25.00**

Choose 2 starters, 1 salad, 1 theme course & 2 desserts

Theme Course

British Pub

Welsh beef ale pie, gravy OR Home Farm bangers and mash, onion gravy
Fish Goujons and Chips with Tartare Sauce
Three cheese and onion pie
Chips/New Potatoes
Buttered minted peas

Chicken in the Basket

Baskets of crispy chicken
Salt and pepper rub chicken wings
Fries
Josper grilled, buttered corn on the cob
Macaroni cheese, topped with herb panko breadcrumbs
Selection of dips, sauces and pickles

French Countryside

Beef Bourguignon, mushroom, smoked bacon
OR Coq au vin
Salmon, white wine, crème fraiche and tarragon sauce
Tomato and olive tart, fresh basil (v)
OR Josper roasted ratatouille, topped with melted cheese
Roasted new potatoes

Curry Night

Lamb rogan josh or chicken tikka masala
Sweet potato and lentil dhal
Goan fish curry
Pilaf rice
Naan breads, poppadom and mango chutney

All prices are per person and inclusive of VAT

Starters

Soup, bread and butter (V)
Selection of breads, olive oil, balsamic and flavoured butters
Seeded sausage roll
Selection of marinated olives
Cold meat platter

Salads

Caesar salad
Coleslaw
Mixed baby leaf with vinaigrette
Italian panzanella
Niçoise salad

Desserts

Brownie bites, chocolate sauce
Lemon posset, berry compote
Mini panna cotta, strawberry jelly
Profiteroles filled with crème patisserie
Selection of mini fruit and berry tarts
Classic sherry trifle