



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
 Jospier 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 Jospier 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