

Option 1 - £9.50 per head (includes biodegradable, bamboo plates and napkins)

- 1. Selection of Three Sandwiches to include; Honey roast Ham & salad with a mustard mayo, Mature cheddar and Pickle, Egg Mayonnaise and Cress
- 2. Crudites Platter (carrot batons, celery sticks, cucumber, Cherry tomatoes and Bell

pepper slices) with a selection of 2 x dips. 3. Sausage Rolls

4. Mini crustless vegetable quiche

5. Kettle Chips

Option 2- £14.50 per head (includes biodegradable, bamboo plates and napkins)

- 1. Selection of wraps to include; roast beef, rocket and horseradish, Tuna mayonnaise with chopped spring onion, Coronation chicken, Mature cheddar and Caramelised red onion chutney.
- 2. Hot, honey and mustard glazed sausages (these will be served hot, but not kept warm)
- 3. Spicy chicken wings served with a blue cheese dip or BBQ chicken wings served with a

sour cream and chive dip

4. Home made scotch eggs

5. Kettle chips

6. Seasonal fruit board (to include 3 different seasonal fruits)

Option 3- "Knife and Fork Buffet" - £22.50 per head

(Includes China plates, cutlery and napkins)

- 1. Thick cut, home roasted sliced Ham
 - 2. Sliced topside of beef
 - 3. Whole dressed Salmon
 - 4. Vegetarian Quiche
- 5. Hot, buttered new potatoes (served and kept hot)
 - 6. Home made creamy coleslaw

7. Potato salad

- 8. Mixed green salad with cracked black pepper croutons and balsamic dressing
 - 9. Pesto pasta with sundried tomatoes and black olives
 - 10. Selection of rustic breads and butter

Please advise of any allergies or dietary requirements you may have. Please note we cannot cater for Coeliac due to cross contamination within the kitchen.

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Catering Menu 2023.