

MENU

Cream Tea	<i>Traditional freshly baked fruit scone served with clotted cream and seasonal jam. Your cream tea will be accompanied by a slice of Chef's cake of the day and a cup of tea</i>	£4.95
Traditional Afternoon Tea	<i>Enjoy a selection of freshly prepared sandwiches on brown & white bread with a variety of fillings served along with Chef's scrumptious cakes of the day and the traditional fruit scone with clotted cream & seasonal jam. Pots of tea & coffee are placed on the tables and refilled as required</i>	£12.95
Sandwich Platters	<i>Platters – 10 rounds per tray. Traditional fillings are egg mayo with coriander cress. Line caught tuna with red onion, chive & lemon zest. Honey glazed ham with roasted tomato chutney. Traditional cheddar Ploughman's or roast turkey with salad. Trays will be garnished with crisps. Orders can be taken for specialised trays with fillings of your choice but may cost more.</i>	£25
Pastries	<i>An assortment of pastries with varied fillings served with cups of tea or coffee</i>	£3.45
Breakfast Rolls	<i>Choose from our traditional hot bacon rolls or fried egg rolls both served on white baps accompanied by tea or coffee</i>	£3.95
Basket Meals	<i>If you enjoy tradition you will love our selection of old school basket meals choose from:</i>	
	<i>Traditional London Pride beer battered fish & chunky chips</i>	£6.25
	<i>Spit roast Chicken ¼ & chunky chips</i>	£6.95
	<i>Jumbo sausage & chunky chips</i>	£5.95
	<i>Vegetarian goujons & chunky chips</i>	£5.95
Burger Bar	<i>Juicy ¼ lb burgers served in brioche buns with chunky chips & condiments Choose from:</i>	
	<i>Beef quarter pounder</i>	£6.50
	<i>Chicken quarter pounder</i>	£6.50
	<i>Vegetarian quarter pounder</i>	£6.50
	<i>Cheese can be added to all burgers at no extra cost</i>	
Ploughman's	<i>We offer a choice of either traditional mature cheddar cheese or sliced carver ham. These will be served with crusty bread, freshly prepared salad complimented by tasty pickled onions and rich dark chutney accompanied by fresh fruit</i>	£6.95
Chicken Curry	<i>Chef's homemade chicken curry served with white rice, naan bread & lime chutney. This curry is made to a low/medium heat but if you would prefer it a little spicier we can let chef know. Vegetarian option, sweet potato & spinach</i>	£9.95

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BUFFETS

Finger 1 Buffet	<i>Mixed Selection of sandwiches with assorted fillings</i> <i>Savoury eggs</i> <i>Chicken drumsticks</i> <i>Crisps</i>	<i>Sausage rolls (Vegetarian by request)</i> <i>Mini sausages (Vegetarian by request)</i> <i>Pizza wedges (Vegetarian by request)</i> <i>Warm potato wedges</i>	£8.95
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Finger 2 Buffet	<i>Dolcelatatta aranchini</i> <i>Panco fish goujons & tartar sauce</i> <i>Sesame chicken skewers</i> <i>Vegetarian pork pie served with homemade piccalilli</i> <i>Jerk chicken brochettes</i> <i>Bowls of crisps</i> <i>Warm Potato wedges</i>	<i>Houmous & tapenade served on warm pitta</i> <i>Melton Mowbray pork pie served with homemade piccalilli</i> <i>Selection of sandwiches</i> <i>Falafel balls</i> <i>Lebaneh (yogurt herbed balls)</i>	£13.95
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Fork 3 Buffet	<i>Charcuterie of cured meats</i> <i>Mediterranean vegetable focaccia</i> <i>Jerk chicken winglets</i> <i>Falafel balls & Lebaneh selection</i> <i>Fresh green salad</i> <i>New potatoates</i> <i>Chef's selection of desserts</i>	<i>Pastrami, gerkin & mayo ciabatta</i> <i>Melton Mowbray pork pies or Vegetarian pork pie, with Piccalilli</i> <i>Houmous pitta breads</i> <i>Mini scotch eggs</i> <i>Mini Indian selection</i>	£18.95
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Fork 4 Buffet	<i>Hot mini pie selection</i> <i>2 meat 2 vegetarian</i> <i>Aranchini breaded rice balls</i> <i>Fresh Greek salad</i> <i>Harissa coleslaw</i> <i>Garlic flatbread</i> <i>New potatoes</i> <i>Chef's Selection of cold desserts</i>	<i>Charcuterie of cold meats</i> <i>Peri peri chicken winglets</i> <i>Cucumber & mint yogurt salad</i> <i>Mediterranean vegetable cous cous</i> <i>German style potato salad</i> <i>Fresh Green salad</i> <i>Mini salmon bagel</i> <i>After dinner coffee & mints</i>	£22.50
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CANAPES

- *Smoked salmon blinis with chive crème fraiche*
- *Pan fried sea bass on garlic & herb creamed leeks*
- *Sun blushed tomato & mozzarella pesto on a crostini*
- *Minted pea puree in a filo cup topped with parma ham*
- *Stilton & chilli arancini*
- *Hummus & tapenade with pitta bread*
- *Fish goujons with tartar sauce*
- *Variety of mini quiches*
- *Cajun beef brochettes*
- *Sesame chicken skewers*
- *Assortment of mini sandwiches on white & granary bread*
- *Melton Mowbray port pie with piccalilli*
- *Mixed olive & feta cheese stick*

- *Chef's choice of mini desserts*