



Buffet Packages

For 25-60 Guests

- ❖ **A Welcome Glass of Sparkling Wine or Soft Drink Alternative**

- ❖ **Choice from a Selection of Canapés from the Menus Below**

- ❖ **Half a Bottle of Wine or Soft Drink Alternatives with Your Meal**
(Additional Bottles of Wine Can Be Purchased if Required on the Evening)

If you don't require all of elements of the package offer, please speak to a member of our team for a bespoke quote.

Special Dietary Requirements

In order to ensure all guests enjoy the catering provided, please notify us in advance of any guests with food allergies or any other special dietary requirements. If informed prior to the event, our caterers will do all they can to accommodate these.

Please note that all prices exclude VAT



Sandwich Buffet Menu

By Poppy Caterers

£25 per Guest (Ex. VAT)

Savouries

Please choose Five from the Selection Below:

Scotch Eggs
Sweet Chili Chicken Skewers
Southern Fried Chicken
Coronation Chicken Wraps
Chicken Tikka & Mint Yogurt
Homemade Sausage Rolls in Flaky Pastry
Mini Pork Pies with Apple Chutney
Sausage & Mash Tarts
Coconut Butterfly Prawns
Prawn Mayonnaise Vol-au-vents
Smoked Salmon Blini
Deep Fried King Prawns & Sour Cream Dip
Potato Wedges
Vegetable Samosa
Red Onion & Mozzarella Tarts
Brie & Cranberry Filo Cups
Stilton & Asparagus Mini Quiche
Red Onion & Cheddar Mini Quiche
Puff Pastry Savouries

Sandwiches

A Selection of White, Brown or Granary Breads, Rolls & Wraps

Please choose Four Fillings from the Selection Below:

Roast Sirloin of Beef & Horseradish with Salad
Roast Turkey with Salad or Sage & Onion Stuffing
Coronation Chicken with Salad
Cheese & Pickle Ploughman's
Smoked Salmon & Cream Cheese



Cream Cheese & Celery

Baked Honey Roast Ham with English Mustard or Salad

Prawns in Marie Rose Dressing with Salad

Tuna Salad

Egg Mayonnaise & Cress

Dessert

Selection of Cakes (Chef's Choice)

Homemade Shortbread, Flapjack, Caramel Slice, Chocolate Brownie,
Farmhouse Cherry Cake, Carrot Cake, Banana Cake, Fresh Cream Scones

Carved Buffet Menu

By Croft Kitchen

£45 per Guest (Ex. VAT)

Main Course

Homemade Rosemary and Garlic Focaccia and Granary Bread

Roast Local Beef with Homemade Horseradish Sauce

Roast York Ham with Pineapple Chutney

Whole Dressed Salmon and Prawns

Mushroom and Thyme Flan

Spinach and Ricotta Roulade with a Spicy Tomato Sauce

Salads

New Potatoes with a Mayonnaise Dressing

Risotto Rice with a Fresh Basil and Rocket

Pesto Pasta with Grilled Mediterranean Vegetables

Coleslaw with Toasted Sunflower and Pumpkin Seeds

Green Salad with Vine Tomatoes, Olives and Fresh Basil

Pudding

Seasonal Fruit and Meringues



Dark Green and Blacks Rich Chocolate Cake
Sticky Orange Cake with Medieval Spices

Tea, Coffee and Sweetmeats