

CORPORATE BUFFET OPTIONS

ENGLISH

PLOUGHMAN'S LUNCH

Crudités, pork pie, ham cheese, crusty bread, pickled onions, coleslaw, piccalilli

JACKET POTATO BAR

Served with garden salad. Choice of cheese, beans, tuna mayo, sour cream & onion with bacon or sour cream & chive with mushrooms

SELECTION OF SANDWICHES IN DIFFERENT BREADS

Wiltshire ham with wholegrain mustard mature cheddar cheese with plum and apple chutney, roast beef with horseradish

DESSERT: VICTORIA SPONGE

Served with either pouring cream and fruit, custard or ice cream

MEDITERRANEAN

ANTIPASTI CHARCUTERIE BOARD

Served on a board with sun dried tomatoes, mixed olives, focaccia bread with red pesto & green pesto. Also buffalo mozzarella

CAESAR SALAD

Lettuce, croutons, parmesan cheese and dressing

GREEK SALAD

Cucumber, red, green, yellow peppers, onion and feta cheese with oregano and olive oil

MARGHERITA PIZZA

CHICKEN & VEGETABLE PIZZA

CHICKEN & ROCKET FLATBREAD

HALLOUMI & ROASTED RED PEPPER FLATBREAD

DESSERT: PAVLOVA

Pouring cream and fresh berries

MENU UPGRADES & ALTERNATIVES

Our chefs love catering to all requirements and can also offer the following if you're looking for something a little different...

- 3-Course Sit Down Meal
- BBQ
- Live Stations
- Afternoon Tea
- Seasonal/Themed Menu (Burns Night, St Patricks Day, Easter, Diwali, Halloween, Christmas)

Or perhaps you'd like to enhance the light snacks served with tea and coffee?

- Sausage, Egg or Bacon Rolls
- Pastries & Mini-muffins
- Scones with Jam & Cream

Why not spoil your guests and provide a drinks package?

This could include Mocktails, Soft Drinks (Orange Juice/ Coke/ Lemonade), Bottle Beer, Wine, Prosecco and Cocktails.