



Cold Finger Buffet - £11.00 per head (minimum 30 people)

Based on 4 sandwiches and 2 savouries per person

Open sandwiches on thick cut white and granary bread

- Prawn and Celery with Dill Mayonnaise and Pea Shoots
- Egg and Mustard Mayonnaise with Watercress

Closed sandwiches (selection of white and wholemeal)

- Roast Ham with Wholegrain Mustard
- Mature Cheddar Cheese and Piccalilli
- Roast Chicken with Tarragon Mayonnaise

Savouries

- Cheese and Caramelised Onion Quiche (V)
- Mediterranean Vegetable Tarts with Balsamic Glaze (V)(Vg)
- Local Butchers Pork Pie

To give larger parties (over 50) more variety, the following will be added to the menu.

- Rare Roast Beef Open Sandwiches with Pickled Red Onion and Horseradish
- Home-made Herby Pork Sausage Rolls

Also included are Chipolata Sausages (GF), Cherry Tomatoes, Crisps, HP sauce, Pickles, Sturdy Paper Plates and Napkins

Gluten Free and Vegan options are available on request.

The menu can be adapted to your own budget if you prefer less options.

A selection of cakes and pastries, all home baked, can be added for £2.50 per head (minimum 30 people). Based on 2 per person, for example:

- Salted Chocolate Brownie (GF)
- Lemon and Blueberry Madeira Sponge
- Raspberry and White Chocolate Flapjack
- Freshly Baked Scones with Strawberry Jam and Chantilly Cream



I'm happy to bake your favourites, just let me know what you would like.

Standard Cold Buffet - £14.00 per head (minimum 30 people)

- Platter of Rare Roast Beef with Horseradish Cream
- Platter of Roasted Ham with English Mustard
- Salmon and Asparagus Quiche
- Pesto Puff Pastry Twists (V)
- Local Butchers Pork Pie
- Onion Bhajis with Mint Sauce(V) (GF)
- New Potato Salad with Spring Onion and Chive (V)
- Tomato and Basil Pasta Salad (Vg)
- Our own Coleslaw (V)
- House Salad
- Selection of White and Granary Bloomer and Butter
- Pickles - Beetroot, Onion, Olives, Gherkins
- Crisps

To give larger parties (over 50) more variety, the following will be included in the menu.

- Platter of Roast Turkey with Cranberry Sauce
- Pea, Leek and Feta Tart (V)
- Rainbow Rice Salad (V) (Vg)

Also included are sturdy paper plates, napkins and cutlery.
Gluten Free and Vegan options are available on request.

Home Made Desserts - £5.00 per head (minimum 30 people)

Examples of desserts:

- Summer Berry Pavlova
- Cherry Bakewell Tart with Cream
- Salted Caramel Cheesecake
- Profiteroles with Chocolate Sauce
- Lemon and Blueberry Cake with Ginger Crumb (dairy free)



Afternoon Tea – £16.00 per head (minimum 16 people)
Served on vintage crockery with tea and coffee included.

Finger sandwiches

- Prawn Marie Rose
- Ham, Cheddar and Pickle
- Egg and Watercress
- Turkey, Bacon and Cranberry

Freshly Baked Scones with Strawberry Preserve and Clotted Cream

A selection of dainty cakes and pastries, for example

- Zesty Lemon Layer Sponge
- Miniature Chocolate Choux Buns
- Fruit Tartlets filled with Crème Pâtissière
- Strawberries dipped in White Chocolate
- Macarons

Gentlemen's Afternoon Tea – £16.00 per head (minimum 16 people)
Served on vintage crockery with tea and coffee included.

A mix of open and finger sandwiches

- Pork Dripping Doorstep with Salt Flakes
- Ham, Cheddar and Pickle
- Egg and Watercress
- Turkey, Bacon and Cranberry

Savouries

- Pork Pie
- Scotch Egg

Freshly Baked Cheese Scones with Fruit Chutney and Mascarpone Cheese

Something Sweet to finish



- Almond Tart
- Fruitcake with Wensleydale Cheese

Gluten Free and Vegan Options available on request.

Hot Supper - £7.50 per head (minimum 24 per option)

- Roast Beef Sandwich with Onion and Gravy
- Roast Pork Loin Sandwich with Stuffing, Apple Sauce and Crackling
- Pork Pie and Mushy Peas with Relish

Hot Supper - £12.50 per head (minimum 12 per option)

- Beef/Vegetable Lasagne with Tomato and Onion Salad and Garlic Bread
- Sausage and Mustard Mash with Cauliflower Cheese, Peas and Gravy
- Beef/Vegetable Chilli with Rice, Tortilla Chips and Sour Cream
- Cottage Pie/Vegan Pie with Buttery Greens, Beetroot and Gravy
- Spanish Chicken Casserole with New Potatoes and Green Beans
- Home-made Quiche with Warm Potato Salad, Coleslaw, Pickles and Salad

Hot Supper - £14.00 per head (minimum 12 per option)

- Rich Beef and Potato Pie with Mushy Peas and Gravy
- Chicken/Butternut Squash Curry with Dahl, Rice and Naan
- Three Fish Pie (Cod, Salmon, Smoked Haddock) with Garden Peas and Carrots
- Chicken Breast Baked in a Creamy Tarragon Sauce with Roast Potatoes and Seasonal Vegetables
- Braising Steak with Yorkshire Pudding, Mustard Mash and Seasonal Veg

Hot Desserts - £5.50 per head (minimum 12 per option) for example:

- Sticky Toffee Pudding with Caramel Sauce and Custard
- Seasonal Fruit Crumble with Custard
- Marmalade Bread and Butter Pudding
- Goey Chocolate Brownie with Honeycomb and Vanilla Ice Cream



Everything is home-made (except the Butchers pork pies and bread) and I will be on hand to serve and clear away.

