Evening Buffet

Bespoke your evening buffet - that's completely individual to you.

Please choose 3 options from box one and 4 options from box two.

BOX ONE

- Smoked frankfurter hot dogs, brioche sub roll, ketchup & American mustard – GF*, DF*
- Margherita pizza – sourdough base, Napolitan style sauce, mozzarella & basil – V, Ve*, GF*, DF*
- Aged beef burgers, Monterey jack cheddar & brioche burger bun – GF*, DF*
- Pulled pork shoulder, sage & onion stuffing mix – served with floured buns – DF, GF*
- Spiced lamb kofte – served with a mint yoghurt
- Spiced pulled brisket, BBQ sauce – served with floured buns – DF, GF*
- Fried chicken wings & buffalo sauce – GF, DF*
- Slow cooked BBQ sauce ribs & sour cream – GF, DF*
- Slow cooked lamb kleftiko & braising juices – DF, GF
- Spanish style meatballs & spiced tomato sauce – DF*, GF*
- Mediterranean spiced roasted chicken thighs – DF, GF
- Diavola pizza – sourdough base, spiced tomato sauce, mozzarella & pepperoni – DF*, GF*
- Honey mustard glazed sliced ham – DF, GF
- Cumberland sausage rolls
- Rump steak – Sliced & served with chimichurri dressing – DF, GF
- Jerked BBQ chicken – DF, GF
- Bratwurst sausage, Brioche sub roll & caramalised onions – GF*, DF*
- Spiced falafel burger, vegan mayo, red onion, lettuce & tomato – V, Ve*, GF*
- Hot smoked salmon served with fennel salad – DF, GF
- Honey & mustard cocktail sausages

BOX TWO

- Fregola salad, fresh tomato, cucumber, red onion, chopped mint, parsley & basil – GF*, DF, V, Ve
- Puttanesca salad, tubetti lisci pasta, capers, black olives, spicy tomato sauce, basil & parsley – GF*, DF, V, Ve
- Mixed soft herb Focaccia, Sea salt, Olive oil – DF, V, Ve
- Cous Cous, citrus & olive oil dressing, crumbled feta & chopped coriander – DF*, V, Ve*
- Salt & pepper seasoned triple cooked chips – GF*, DF*, V*, Ve*
- 'Caesar' salad, orecchiette pasta, sourdough croutons, crispy bacon & shallots, aged parmesan – GF*, V*, DF*
- 'Corn ribs' & sour cream – V, Ve*, GF*, DF*
- Herb buttered garlic bread – V
- Greek salad – tomato, olives, cucumber, oregano & feta – V, Ve*, GF, DF*
- Taramasalata & pitta bread
- Spiced red pepper houmous & pitta bread – V, Ve, DF
- Rainbow coleslaw – V, DF*, GF
- Sea salt & black pepper wedges – V, Ve, DF, GF
- Herb buttered corn on the cob – V, Ve*, DF*, GF
- Red onion & chive quiche tarts – V, GF*, DF*
- Caprese salad – tomatoes, basil, olive oil & buffalo mozzarella – V, Ve*, DF*, GF
- 'Champinones al ajilo' – roasted mushrooms in garlic, white wine & olive oil – V, Ve*, DF*, GF
- Baked 'Mac & Cheese' , mature cheddar & parmesan – V
- Chilli & garlic roasted broccoli & roasted hazlenuts – V, Ve*, DF*, GF
- Cous Cous, honey, olive oil, pomegranate, diced apricot & coriander dressing – DF, Ve*, V
- Ortolana pizza – Tomato sauce, vegan mozzarella, aubergine, courgette, red peppers & rocket – V, Ve, DF, GF*
- Roasted Cajun spiced mixed vegetables & halloumi – V, Ve*, DF*, GF
- Cajun sweet potato wedges – V, Ve, DF, GF
- New potato salad - new potatoes, lemon, spring onions, chives & mayo – V, Ve*, DF, GF

We will make menu changes where possible to accommodate allergies - when notified in advance. However, we cannot guarantee that any of our products/Ingredients are completely free from allergens due to the use of shared equipment in a busy environment.