

# Buffet Menus

## FINGER BUFFETS

(A)

*Selection of Open and Closed Sandwiches  
Homemade Quiche Lorraine  
Baked Sausage Rolls  
Traditional Roast Potatoes  
Crisps, Nuts, Pickles and Cheese*

**£3.50 per Head**

(B)

*Selection of Open and Closed Sandwiches  
Sliced Pork Pie  
Baked Sausage Rolls  
Homemade Selection of Quiches  
Seasoned Roast Potatoes  
Deep Fried Chicken Goujons with Garlic Dip  
Pickled Onions, Cheese, Nuts and Crisps*

**£4.75 per Head**

(C)

*Selection of Open and Closed Sandwiches  
Homemade Selection of Quiches  
Barbequed Chicken Drumsticks  
Oriental Vegetable Spring Rolls  
Bacon and Cheese Straws  
Seasoned Roast Potatoes  
Ovenbaked Cumberland Sausage  
Pickled Onions, Cheese, Nuts and Crisps*

**£5.50 per Head**

(D)

*Selection of Open and Closed Sandwiches  
Southern Fried Chicken Pieces  
Homemade Selection of Quiches  
Garlic and Herb Pastries  
Breaded Crab Claws with Lemon Dip  
Cooked Crevettes  
Savoury Eggs  
Curried Vegetable Samosa  
Seasoned Roast Potatoes  
Pickled Onions, Cheese, Nuts and Crisps*

**£6.50 per Head**

**FORK BUFFETS**

**(A)**

Roast Topside of English Beef  
Carved Honey Roast Ham  
Sliced Breast of Turkey with Sage and Onion Stuffing  
Ovenbaked Cumberland Sausage

Vegetable Salad, Coleslaw and Savoury Rice Salad  
Curried Egg Salad, Pasta Salad, Beetroot and Tossed Vinaigrette Salad

Jacket Potatoes and Seasoned Roast Potatoes  
Homemade Garlic Bread

Traditional Black Forest Gateaux with Fresh Cream

**£9.95 per Head**

**(B)**

Roast Topside of English Beef  
Seafood Platter Royale  
(Royal Greenland Prawns, Fresh Crab, Smoked Mackerel and Pickled Herring)

Cheese and Broccoli Quiche  
Vegetable Salad, Coleslaw, Russian Salad, Savoury Eggs and Rice Salad  
Tossed Salad, Pickled Beetroot  
Potato and Walnut Salad

Jacket Potatoes and Minted New Potatoes  
Homemade Cheese Garlic Bread

Profiteroles served with Chocolate Sauce and Fresh Cream

**£10.95 per Head**