



## Buffet Menus

### Option A- COLD BUFFET

All prices excluding vat

**Choose 1 main dish, 1 vegetarian and 2 salads for £14.95pp**

**Choose 2 main dishes, 1 vegetarian and 3 salads for £19.95pp**

**Choose 3 main dishes, 1 vegetarian, 4 salads and 1 dessert option for £24.95pp**

### MAINS

Honey baked Gloucester ham  
Poached salmon fillets with lemon mayonnaise  
Roast beef with horse radish cream  
Tandoori style chicken thighs  
Potato, onion & roasted garlic tortilla (V)  
Roasted vegetable & goat cheese quiche (V)  
Selection of sliced Salami's  
Smoked salmon & dill quiche  
Chicken & pistachio terrine wrapped in streaky bacon (**contains nuts**)

**Please enquire for additional options**

### SALADS

Greek salad  
Moroccan spiced couscous, fruit, nuts & coriander (**contains nuts**)  
Marinated mushroom & sweet pepper salad  
Five bean salads toasted pine nuts & basil pesto (**contains nuts**)  
Traditional chunky coleslaw  
Tomato, red onion & basil  
Green leaf salad with parmesan dressing & garlic croutons  
Grated beetroot, dill crème fraiche dressing  
Cucumber & grapes minted yoghurt  
Penne pasta, roast vegetables with basil pesto (**contains nuts**)  
Thai salad with cashew nuts & coconut shavings (**contains nuts**)  
Artichoke, green beans & mushroom salad with an herb dressing  
Red slaw with apples & sultanas  
\*Roasted sweet potato salad with spring onions & a whole grain mustard dressing

\*New potato salad with a water cress mayonnaise

\*Curried potato salad with sultanas

\*Potato salad with tarragon mayonnaise

\*Minted new potato salad

**Additional salads may be added for £1.50pp**

**Option B – HOT BUFFET**

**£9.95 per person per person excluding vat**

**Each main course comes with a complimenting side dish and a vegetarian version of each is available.**

**Please choose 1 dish from below;**

Beef chilli con carne with rice

Shepherd's pie with buttered peas & carrots

Beef lasagne with tomato, basil salad (**contains nuts**)

Chicken curry with pilaf rice & poppadum's

Bangers & mash with onion gravy, buttered peas & carrots

Fisherman's pie with a cheesy topping & buttered peas

Thai green chicken curry with sticky lime rice

**Option C – HOT BUFFET**

**Starting from £19.95 per person excluding vat**

**Prices depend on your chosen menu, please enquire for more information**

**All main courses are served with a complementing starch dish and seasonal vegetables; we will let you know what the sides will be, when you have made your main course selection.**

**Please choose 2 main courses and 1 dessert;**

**Meat**

Braised beef with button mushrooms, silver skin onions in a red wine sauce

Braised shoulder of lamb with garlic & rosemary in a red wine, red current sauce

Chicken fricassee with button mushrooms in a white wine cream sauce

Pork & apple casserole in a cider tarragon sauce

Lamb Tagine with almonds & honey (**contains nuts**)

Chicken Coq au vin with smoked bacon, mushrooms & red wine

Spicy beef, potato & pepper stew with sour cream

**Fish**

Fish ball Tagine in a spiced tomato, coriander sauce

Smoked haddock & prawn kedgerree with a lemon butter sauce

Salmon filo pastry pie with a dill cream sauce

Salmon fish cakes with a citrus chive butter sauce

### Vegetarian

Turkish style ratatouille with sweet potato & butternut in a coriander tomato sauce  
Aubergine, Mozzarella, tomato & basil bake with a parmesan crust  
Mushroom & pepper Stroganoff with gherkins & smoked paprika  
Feta cheese, spinach & toasted pine nut filo pastries with a cherry tomato compote  
(Contains nuts)

### BUFFET DESSERTS

**We can do a split of desserts dependant on numbers.**

Tiramisu slice, light coffee sponge layered with amaretto flavoured cream & topped with  
cocoa  
Black forest slice, layers of kirsch soaked chocolate sponge, cream, cherries & chocolate  
flakes  
Vanilla cheese cake raspberry glaze  
Treacle tart  
Profiteroles with chocolate sauce  
Lemon tart with crème fraiche  
Fruits of the forest slice, chocolate sponge, red berries & cream layers  
Chocolate brownie with vanilla cream  
Normandy apple tart

## FINGER BUFFET

£12.95 per person excluding vat

A selection of finger sandwiches, 4 savouries and seasonal vegetable crudities and dips.

### **Please choose from the following savoury items:**

Mini pork pie with pickle  
Mini scotch eggs  
Sausage rolls  
Tandoori style chicken portions  
Quiche halves (meat & vegetarian)  
Potato & roasted vegetable tortilla (V)  
Vegetable samosas with mint raita (V)  
Basil marinated bocconcini & cherry tomato skewers (V)  
BBQ chicken wings  
Falafel balls & cucumber dip (V)  
Cheese scone halves with ham & red onion chutney  
Vegetable pakoras with a spiced peanut dip (V) (**contains nuts**)  
Ham & Dijon mustard mini puff pastry croissants  
Mini courgette muffins with herb cream cheese (V)  
Cumin scented lamb kofta balls with a chilli yoghurt dip  
Cheddar cheese & thyme puff pastry twists (V)  
Smoked salmon on pumpernickel with a dill mustard sauce

You can add an extra savoury item for **£1.50pp** or a sweet option for **£2.00pp** from the following cake items:

Chocolate éclairs, Carrot cake, Fruit & seeded flap jack, Banana bread, Mini blue berry muffin, Chocolate brownie

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### **Additional Costs:**

Catering Staff £15.00 per hour on the day

Linen at £10.00 per cloth & £1.00 per napkin

Cutlery and Crockery from £0.25 per item

Full kitchen hire equipment starting from £300.00, prices may be less depending upon venue amenities and number of guests.

Travel costs may incur outside of Bristol.