

COASTAL THEMED BUFFET MENU

£36 per person

Please Choose one option from the below

ENGLISH: PLOUGHMAN'S

Meats and cheese: beef, ham, chicken, cheddar, stilton and vegan cheese

Breads: cottage loaf, granary and farmhouse

Pickles and chutneys: Branston, mango, apple and pear, red onion

Mustards and sauces: English yellow, coarse grain, salad cream, vinegar

Salads: leaves, tomatoes, cucumber, coleslaw, pickled onions, spring onion, beetroot

Dessert: please choose one from below

Hot vanilla sponge, custard, cherry compote, golden syrup, warm strawberry jam

Hot stewed apples with a crumble topping, traditional, hazelnut or pecan with custard

AMERICAN: BURGERS

Meats: handmade beef burgers, hotdogs and vegan burgers

Breads: vegan brioche buns, seeded buns and hotdog rolls

Fries: skinny and traditional

Salads: iceberg lettuce, beef tomatoes, sautéed white onions, Monterey jack cheese, gherkins

Mustards and sauces: American yellow, tomato relish, mayonnaise, red onion jam

Dessert: please choose one from below

New York cheesecake, black cherries, strawberry compote, chocolate sauce

New Orleans pancakes, maple syrup, blueberries, whipped cream

FRENCH: CHARCUTERIE

Meats and cheese: Pate, ham, cured meats, salami, camembert, brie and pont l'evêque

Breads and crackers: artisan breads, baguettes, water biscuits and pain à l'ail

Pickles and garnish: roasted garlic, cornichon pickles, capers

Mustards and sauces: Dijon, mayonnaise, cider vinegar and oils, French dressing
Salads: continental leaves, sun blushed tomatoes, cucumbers, baby plum tomatoes

Dessert: please choose one from below

Chantilly profiteroles: chocolate sauce, warm toffee sauce, cracked praline

Crème caramel: quenelles of cream, raspberry compote, caramel molasses

MEXICAN: FAJITA/TACO

Meats and veg chicken strips, beef strips, pulled pork, tofu and mixed bean

Breads or corn: fajita floured wraps, corn tortillas and nacho

Pickles and garnishes: jalapeno's, lightly roasted bell peppers, grated cheese

Dressings and sauces: fajita, minted crème fraîche, hot chilli, guacamole, tomato salsa

Salads: mixed bell peppers, spring onions, red onions, shredded lettuce, tomatoes,

Dessert: please choose one from below

Churros, cinnamon, sugar, nutmeg, chocolate sauce, warm toffee sauce, warm apricot chutney

Chilli chocolate flan, whipped cream, chocolate sauce, sweet jalapeno syrup

For Reservations or Events, a minimum of 15 guests is required.

Please inform us if you have any allergies or dietary restrictions. We take care to accommodate, but all our dishes are prepared in kitchens that may contain traces of common allergens (e.g. gluten, dairy, nuts and soya).