

HOSPITALITY WORK HARD. PLAY HARD CLASSIC FINGER BUFFET MENU MARKET RASEN AUTUMN 2026

Freshly Brewed Tea and Coffee

Selection of Morning Pastries



Chicken Tikka Mayonnaise, Gem Lettuce, Wrap

Tuna Mayonnaise, Spring Onion, Lemon, Fresh Herbs, Granary Roll

Double Cheese, Spring Onion, Mayonnaise and Tomato, White Bread

Chimichurri Marinated Chicken Skewer

Sea Salt and Rosemary Roasted Baby Potatoes
Sour Cream and Chive Dip

Brie and Cranberry Tartlet

Moroccan Spiced Falafel
Plant Based Lemon Yoghurt

Roasted Squash and Beetroot Salad
Goats Cheese, Rocket Leaves, Vinaigrette Dressing

Prawn Cocktail Salad Leaf Cup



Chocolate Orange Cheesecake Pot
Choc Chip Biscuit, Chocolate Brownie, Orange Gel



Scan Me

Or visit this url:
mnu.pro/40C3584
to see our allergen menus

For menu information on allergens, nutrition and carbon footprint please scan the QR code above.
On our journey to net zero, we have teamed up with Foodsteps to analyse the environmental impact of our menus. The carbon labels display the carbon footprint per serving of each item, which refers to the greenhouse gas emissions released from farm to waste.



Food items are rated based on their carbon intensity, from A ('Very Low' impact) to E ('Very High' impact). This rating is highlighted by a traffic light colour system.

Food allergen, intolerance and sensitivity information is compiled using data obtained from our approved suppliers. As with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavour to prevent this as far as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. If you have any concerns, please speak to a member of staff. Please note this menu is subject to change.