



## Summer Finger Buffet 2025

### Main Event

Corn baked tortillas with sweetcorn guacamole  
and red onion salsa (VE)

Spiced potato and vegetable samosas  
with a roasted garlic yoghurt (VE)

Spinach pakoras with hot honey dressing (V)

Sweet chilli glazed crispy chicken fillets

Honey and mustard hand twisted Cumberland sausages

Open scrocchiarella hand crafted sandwiches:

Roasted Mediterranean vegetables, sliced avocados,  
sun-ripened tomatoes with green olives, harissa purée  
and drizzled with olive oil (V)

Hand pulled mozzarella, chorizo and prosciutto  
with tomato tapenade and rocket, drizzled with wild garlic oil

### Dessert

Raspberry and milk chocolate brownies (VE)

*We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens. If you would like any more information on allergens in the food or drink ask a member of catering staff for the Allergens Information folder. Thank you.*





## Summer Premier Fork Buffet 2025

### Grazing Board

Honey glazed sliced bacon loin, cornichons, Nocerella olives, chicken and apricot terrine, chutney, hand crafted sausage rolls, fresh figs, baked artisan breads and truffle butter

### Main Event

One pot spring cassoulet with roasted pea and mushroom dumplings, garden beans, pearl shallots and allotment grown leeks finished with chopped parsley (VE)

Wild garlic and fennel marinated chicken breast, with a warm fine bean and garden pea verdant salad, finished in a grain mustard sauce

Roasted new potatoes with thyme oil and smoked sea salt (V)

### Dessert

Biscoff cheesecake with cherry brandy compôte (VE)

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