



TRADITIONAL BRITISH KNIFE & FORK BUFFET

£23
PER PERSON
+VAT

BAR & GRILL

Celebrate in quintessentially British style with our exquisite Knife and Fork Buffet, meticulously crafted to delight every palate at your celebration. Embracing the rich tapestry of British cuisine, our menu seamlessly blends beloved classics with modern flair, promising an unforgettable culinary journey for you and your guests.

This menu and pricing is based on a minimum of 50 guests.

Please choose up to 2 dishes from each of the below courses below. You can choose to add additional accompaniments to extend your offering for an additional price per person as listed below.

STARTERS

- Chefs Choice Soup (v)**
with crusty bread
- Mini Filled Yorkshire Puddings**
filled with roast beef & horseradish cream
- Stilton & Walnut Stuffed
Mushrooms (v)**

MAINS

- Chicken Tikka Skewers**
served with cooling cucumber raita
- Vegetable & Halloumi Kebabs**
- Mini Beef Wellingtons**
with a red wine jus
- Poached Salmon**
served with a dill creme fraiche

SIDES

- Classic Caesar Salad**
- Medley of Seasonal Roasted
Vegetables**
- Minted New Potatoes**
- Roasted Vegetable Couscous**

DESSERTS

- Mini Eton Mess**
with strawberries & whipped cream
- Lemon Drizzle Cake Squares**
- Chocolate Dipped Strawberries**
dipped in rich dark chocolate

ADDITIONAL ACCOMPANIMENTS

- Selection of Breads** +£3pp
with butter & flavoured oils
- British Cheese Platter** +£8pp
with grapes, crackers & chutney
- Assorted Pickles & Olives** +£4pp

DRINKS

- Tea & Coffee** +£1.50pp

To maintain the quality of your dining experience, all our hot dishes are thoughtfully served in heated chafing dishes and ensures that each bite remains as perfect as the last. You have the option for guests to help themselves or, if preferred, we can provide a dedicated server to assist you and your guests throughout the event.