



Buffet & Party Menus

Our kitchen team have created a wide selection of wonderful, tasty treats for you to build your own selection of food for you and your guests to enjoy. Our events team are on hand should you have any queries or need any advice for your event.

The Nelson at £10 per person

The Lady Hamilton at £14 per person

The Princess Caroline at £18 per person



The Nelson Menu

A minimum of 20 guests only.

A selection of 8 different items for your guests to enjoy. Price based on 4 items per guest.

£10 per person



Served Cold

Chicken Liver Pate on Crostini

Smoked Mackerel Pate on Crostini

Tomato, Olive & Red Pepper Bruschetta (v, vegan)

Rosemary Flatbread with Dips (Hummus, Guacamole and Salsa) (v, vegan)



Served Hot

Mini Pizza's with a Variety of Toppings

Sage & Onion Sausage Rolls

Mini Onion Bhajis (v, vegan)

Mini Jacket Potatoes with Roasted Vegetables (v, vg)

Selection of Mini Quiches

Why not add to your menu with a range of fabulous extras at end of menu packages.

We cannot guarantee, but always do our best, to avoid cross contamination of nuts, gluten, and other food allergens, but allergens are present in our Kitchen. Please when ordering, let us know about any dietary requirements so we can inform the Kitchen Team.

v= vegetarian ve= vegan



The Lady Hamilton Menu

A minimum of 20 guests only.

A selection of 11 different items for your guests to enjoy. Price based on 6 items per guest.

£14 per person



Served Cold

Beef & Horseradish Mini Yorkshire Puddings

Smoked Mackerel Pate on Crostini

Tomato, Olive & Red Pepper Bruschetta (v, vegan)

Mini Prawn Cocktail

Rosemary Flatbread with Dips (Hummus, Guacamole and Salsa) (v, vegan)



Served Hot

Chicken Tikka Skewers

Sage & Onion Sausage Rolls

Inside Out Sausage & Mash with Caramelised Onion

Mini Onion Bhajis (v, vegan)

Mini Jacket Potatoes with Cottage Cheese (v)



Sweet

Chefs Selection of Miniature Desserts

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The Princess Caroline Menu

A minimum of 20 guests only.

A selection of 16 different items for your guests to enjoy.

Price based on 7 savoury items, sweet treats and nibbles per guest.

£18 per person



Nibbles

Bowl of Pretzels
Pot of Cheese Straws
Bowl of Salted Kettle Crisps
Bowl of Olives
Bowl of Salted Pork Scratchings



Served Cold

Beef & Horseradish Mini Yorkshire Puddings
Smoked Salmon Crème Cheese Bellini
Crab, Chilli & Lime Tarts
Smoked Mackerel Pate on Crostini
Tomato, Olive & Red Pepper Bruschetta (v, vegan)
Mini Prawn Cocktail
Rosemary Flatbread with Dips (Hummus, Guacamole and Salsa) (v, vegan)



Served Hot

Chicken Tikka Skewers
Sesame Coated Pork Belly with Sweet Chilli
Sage & Onion Sausage Rolls
Inside Out Mini Sausages & Mash with Caramelised Onions
Mini Onion Bhajis (v, vegan)
Red Pepper & Vegan Mozzarella Arancini Balls (v, vegan)
Mini Jacket Potatoes with Cottage Cheese (v)



Sweet

Chefs Selection of Miniature Desserts

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Fabulous Extras

Just right for adding a few extra treats for your guests to enjoy.

Nibbles

A selection of savoury treats placed around the room. Serves approximately 8 to 10 guests

Bowl of Pretzels

Pot of Cheese Straws

Bowl of Salted Kettle Crisps

Bowl of Olives

Bowl of Salted Pork Scratchings

£10.50

Platters

Big Bowl of Fat Chips

Five servings of fat chips in one large bowl

£15 per bowl

Cheese Platter

Based on a minimum of 20 guests

A selection of cheese, chutneys, selection of crackers & cheese garnish

£5 per person

Charcuterie Platter

Based on a minimum of 20 guests

A selection of cured meats, house chutneys, pickles & warm bread

£6 per person

Fruits de Mer Platter

Based on a minimum of 20 guests

A wonderful selection of fresh seafood served chilled over a bed of ice

£7 per Person

Sweet Treat Platter

Based on a minimum of 20 guests

A wonderful selection by our Head Chef of mini dessert bites

£3 per Person

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Substantial Bolt On

More than a simple buffet item but not a main course. A perfect treat to ensure everyone is well fed.

Poached Whole Salmon Dressed in Cucumber, Smoked Salmon & Prawns **£120**

Suckling Pig with Pulled Pork Filling served with Bap Rolls & Condiments **£140**



Mini Burgers **£4 per person Per Item**

Mini Fish & Chips in a Cone **£4 per person Per Item**

Minimum of 20 guests per item



Sandwiches

Chefs Selection of Fillings in a Mix of Sandwiches & Wraps

6.5 per person

A minimum of 20 guests only

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