

Corporate & Training courses buffets.

A selection of Oven Bottom breadcakes (white, wholemeal, granary or ciabatta) filled with various homemade fillings.

Eg. -Turkey breast, sage onion stuffing & cranberry.

-Mature cheddar, homemade tomato chutney & lettuce.

-Tuna crunch (tuna flakes in mayonaisse with fresh chillies, olives, red onion, peppers and gherkins).

-Home roasted ham with vine tomatoes & english mustard.

-Homemade houmous with rocket leaves & butter fried mushrooms.

-Oven Roasted salmon with lemon mayonaisse & watercress.

We can create any combinations you require plus many more of our own.

Selection 1 - sandwiches and crisps (4,50 pounds a head)

Selection 2 - sandwiches, crisps & homemade cakes (5,50 pounds a head)

Selection 3 - sandwiches, crisps, homemade cakes & fruit platter (6,25 pounds a head)

Selection 4 - sandwiches, crisps, homemade cakes, fruit platter & homemade sausage rolls & huntsman pork pies. (8,25 pounds a head)

We also do a selection of specialist hot tray foods.

***-Yorkshire shin & beef pie in guinness served with
minted mushy peas & creamy nutmeg mash potato.***

***-Chicken & chorizo stew (chicken thighs & spanish chorizo in
a tomato, pepper & white wine sauce served with fresh
ciabatta's & butter.***

***-Lasagne (minced beef & bechamel sauce) served with
green salad (mixed leaves, cucumber & red onion).***

***-North Indian Dahl (green lentils & green peppers in traditional
North Indian spices served with natural yogurt, fresh cillies,
fresh coriander & warm flat bread).***

***-BBQ pulled pork or beef brisket on a selection of
homemade breads with green salad & homemade
coleslaw.***

***All can be served hot in Bain Marie trays. We can create any other
international dishes of your choice or our chef's expertise on request.***

***We offer self service or served by us // for extra details or more enquiries
please contact us by phone or email.***

(8,00 per head)