

## TRADITIONAL BUFFET

### **Cold Meat Platter**

Succulent slices of roast ham, roasted beef  
and roasted loin of pork

Sliced fresh chicken breasts pan fried marinated  
in lemon pepper, cajun and smokey maple seasonings

accompanied with Traditional Pickle, Dijon Mustard  
and Tomato Chutney

and garnished with sun blushed tomatoes, cherry tomatoes and green leaves

### **Bite sized Savouries and Quiches**

Pork and Bramley Apple pies, Baked Sausage Rolls

Mini Scotch Eggs, Cocktail sausages

Quiche Lorraine, Bacon & Tomato, Salmon & Broccoli

### **Crisps and Dips**

Tortilla Chips with Salsa and Guacamole Dips

### **Traditional English Cheese Board**

Selection of 6 English cheeses, served with cheese biscuits,  
red and green grapes and chutneys

### **Patisseries**

Selection of Eclairs filled with chocolate, apricot, raspberry,  
vanilla and hazelnut

Selection of Mini Black Forest Gateaux, Victoria Sponge  
and Bread & Butter Pudding

**£12.05 per head (min 60 guests)**

Price includes: Linen and Crockery