

# COLD BUFFETS

Minimum order: 50 guests

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## Option 1

Sliced Bronzed Norfolk Turkey Breast with Honey

Mustard Glazed Gammon

### Vegetarian

Quiche on a bed of rocket

### Vegan

Roasted Mediterranean Vegetable Selection

### Salads & Bread

New Potato Salad with Tomato

Mediterranean Pasta Salad

Pimento Salad

Mixed Leaf Salad with Vinaigrette Dressing

Basket of Bread & Butter

### Dessert

Homemade Apple Pie with fresh cream

**£36.00 + VAT per person**

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## Option 2

Sliced Rare Beef with paprika & black pepper crust and creamed horseradish

Seafood & Smoked Salmon Platter with fresh dill and lemon soured cream

### Vegetarian

Leek, Mushroom & Cheddar Tart

### Vegan

Chargrilled Butternut Squash with seasonal spices

### Salads & Bread

Traditional Chunky Coleslaw

New Potato Salad with chives

Crisp Mixed Leaf Salad with French Dijonnaise dressing

Assorted Bread Basket

### Dessert

Apple Tarte Tatin with cinnamon anglaise

**£42.00 + VAT per person**

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## **SERVICE**

### **Service staff:**

0–74 guests: £210.00 + VAT

75–99 guests: £300.00 + VAT

100+ guests: £390.00 + VAT

Price includes waiting staff for up to 4 hours.

Additional hours: £20.00 + VAT per staff member per hour.

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## **Important Information**

Cold buffet menus include disposable plates & cutlery.

Optional upgrades: hire of china, cutlery, and linen available at extra cost.

Standard allocation: 80% meat, 10% vegetarian, 10% vegan.

The kitchen is not nut-free; traces of nuts may be present in all items.

All dietary needs and menu selections must be submitted at least 1 week before the charter date.

Requests submitted after this deadline cannot be guaranteed.

While the caterers will endeavour to match the menu, they reserve the right to substitute items of similar value.

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