



BUFFET MENU

We source the best of local ingredients and all our buffets are made fresh to order. Buffets can be customised to tastes and dietary requirements.

Menu 1

£9.00ph (16-40 people) or £8.60ph (41-100 people)

Selection of buffet sandwiches and wraps
Cheddar cheese and our own onion chutney,
roast chicken and mayonnaise, ham and tomato,
soft cheese and cucumber; and wraps with veg,
salad and house ranch sauce (vg).

Corn fritters with our house sauce (gf, vg)

Buffet sausage rolls

Quiche (v)

Selection of mini meat pies

Sharing bowls of crisps (gf, vg)

Menu 2

£13.10ph (16-40 people) or £12.80ph (41-100 people)

as Menu 1 plus

Chicken goujons and dipping sauce

Vegetable samosas and mango chutney

Selection of mini cakes

Rich chocolate mini brownies

Additions

Sharing bowls of potato wedges £6.50

Sharing bowls of house salad £6.50

Sharing bowl of onion rings £6.50

Fruit bowl £6.50

Cheesecake or gateaux £35.00 (18 portions)

Sliced cake £32.00 (14 portions)

Sandwich board £11.00 (12 portions)

Buffets are prepared for a minimum order of 16 people. For smaller gatherings, we can prepare sandwich platters or items from the additions list.

Menu 3

Afternoon tea style

£12.20ph (16-40 people) or £11.90ph (41-100 people)

Selection of finger sandwiches and wraps

Fruit scone with clotted cream and jam

Selection of mini cakes and brownies

Selection of savoury pastries

Sharing bowls of crisps

Menu 4

Children's Par--ties

£170 (for 25-30 children)

Selection of sandwiches

Pizza slices

Mini cakes and brownies

Sharing bowls of crisps

Sausage rolls

Salad sticks (cucumber and carrot)

Jugs of fruit cordial

Refreshments

Freshly brewed coffee or tea

or fruit juice £2.50ph

Alcoholic or soft drink on arrival £tba

Theatre Bar

For parties we can open the theatre bar at £30 or guests can purchase drinks from the pub. Opening the bar is dependent on attendance numbers and the type of event.

Dietary Requirements

Our food is prepared in our own kitchen where nuts, gluten and other known allergens may be present. Please note we take caution to prevent cross-contamination, however; any product may contain traces as all menu items are produced in the same kitchen. If you or a guest has a food allergy, intolerance, or coeliac disease please speak to us when you order or advise us near to the event.

We will always do our best to accommodate everybody.

We're not for profit, meaning your custom supports our community projects.