

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

£7.80ph (16-40 people) or £7.20ph (41-100 people) Selection of buffet sandwiches and wraps Cheddar cheese and our own onion chutney, roast chicken and mayonnaise, ham and tomato; and wraps with veg and house ranch sauce (vg).

Buffet sausage rolls
Quiche (v)
Selection of mini meat pies
Sharing bowls of crisps (gf, vg)

Menu 2

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

as Menu 1 plus

Chicken goujons and dipping sauce

Vegetable samosas and mango chutney

Seasoned potato wedges

Selection of mini cakes

Rich chocolate mini brownies

Additions

Sharing bowls of potato wedges £6.50
Sharing bowls of house salad £7.50
Sharing bowl of onion rings £6.50
Sharing bowl of potato salad £6.50
Sharing bowl of coleslaw £6.50
Fruit bowl £6.50
Cheesecake or gateaux £35.00 (18 portions)
Sliced cake £32.00 (18 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.

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

Menu 3

Afternoon tea style

£12.00ph (16-40 people) or £11.80ph (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 Parties

£150 (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, tea and fruit juices £2.20ph Selection of mini morning pastries £1.80ph Selection of larger morning pastries with sides £tba Alcoholic or other soft drinks on £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 accomodate everybody.