

Working Buffet Menus

Classic Buffet

Sausage rolls or pork pie
Mini assorted quiche
Chicken goujons
Potato wedges
Selection of dips
Tea and coffee

Bakers Basket Assorted Rolls Option

fillings: tuna & cucumber, egg & cress,
cheese & pickle, turkey salad, ham &
tomato, beef & horseradish

Assorted Coloured Wraps Option

fillings: turkey salad, ham & tomato,
beef rocket & horseradish mayo,
cheese ploughmans

£13.50 per head

Afternoon Tea

Assorted Sandwiches, Sultana Scones
Tea & Coffee, Mini Danish Pastries,
Sponge Cake Slice, Mini Cake Selection

£14.50 per head

Fresh Fruit Platter

Serves 15 **£45**

Hot Buffet

Minimum order of 8 on each buffet

Buffet 1 **£10.00 per head**

Homemade Chilli Con Carne & Rice
Potato Wedges, Garlic Bread,
Nachos, Grated Cheese

Buffet 2 **£12.00 per head**

Homemade Chicken Curry & Rice
Mini Naan Bread, Samosas, Onion
Bhajis & Poppadums

Buffet 3 **£14.00 per head**

BBQ Pulled Pork & Crusty Baps, Mini
Roast Potatoes, Apple Coleslaw,
Fried Onions

All served with mixed salad bowls,
dips & a selection of sauces

Buffet 4 **£10.00 per head**

Jacket Potatoes with a variety of
fillings, including tuna mayo, cheese,
beans or coleslaw. All served with
mixed salad bowls,
a slice of crusty bread and butter

Create your own

£17.50 per head

Choose from:

Sandwiches
Pinwheel wraps

A bakers basket, fillings:
Egg & Cress, Tuna & Cucumber,
Ham & Tomato, Cheese & Pickle,
Turkey Salad

Tea & coffee

Add Your Own:

Homemade Chicken Goujons
Assorted Chicken Satays
Honey & Sesame Sausages
Sausage Rolls
Buffet Pork Pies

Homemade Quiches:
cheese & onion, ham & tomato,
pepper & mushroom

Assorted Mini Yorkies:
beef & horseradish, sausage & onion

Mixed Mini Crolines:
salmon, ham, mushroom, cheese

Assorted Veg Pastry Cups
Mozzarella & Tomato Skewers

Salmon & Prawn Pate Blinis

Mini Beef & Vegetable Slices

Crumbed Mushroom Dippers

Homemade Bruschetts

Mini Veg Spring Rolls

Vegetarian Frittatas:
Spinach & red pepper,
goats cheese & red onion
Seasoned Potato Wedges

Contact 01438 880223 or email jane.watts@sll.co.uk for more information.

