

Events Menu

We take an ethical, sustainable approach to our menu. Our food and drink is sourced where possible from people we know and trust in the South West. Our kitchen team are dedicated to using seasonal produce where possible, therefore the menus suggested below are meant as a guide. We understand that every event is unique, so please speak to one of our knowledgeable events team members who, along with our experienced chefs, will be able to help you create the perfect buffet menu for your event.

Refreshments

Prices are set per person, per serving

Fairtrade tea and roasted coffee	1.60
- with biscuits V	2.60
- with espresso chocolate brownies V GF	3.50
- with flapjacks V (ve options available)	3.50
- with assorted pastries V	3.50
- with freshly baked homemade cookies V	3.50
- with assorted mini cakes V (ve GF options available)	4.50

Cold Drink Options

Still & sparkling mineral water (330ml)	1.20
Still & sparkling mineral water (750ml)	3.25
Bottle Green natural cordials (2.5 litre jug)	4.75
Variety of juices; orange, apple or cranberry (1 litre jug)	4.95

Breakfast

All served with Fairtrade tea, roasted coffee, fruit juice, and a seasonal fresh fruit platter

Suitable for up to 200 guests standing:

Homemade muffins V (ve GF options available)	4.50
Granola, natural yoghurt and fruit compote V	4.95
Assorted Danish pastries or croissants V	4.95
Freshly baked breakfast rolls: bacon, sausage (ve options available)	5.50

V = Vegetarian

ve = Vegan

GF = Gluten Free

Please ask us
for additional
dietary options

All prices are exclusive of VAT

Allergen labelling: Please ask a member of the team if you have any food allergies

Working Lunch

9.95 per person

Suitable for up to 40 guests, to be placed on your boardroom table:

- Tortilla wraps with meat, vegetarian & vegan fillings **V** **ve**
- Premium crisps **V** **ve**
- Antipasti **ve** **GF**
- Organic crudités with a variety of dips **V** **ve** **GF**
- Espresso chocolate brownies **V** **GF** and a seasonal fresh fruit platter **ve** **GF**

Light Buffet Lunch

13.95 per person

Suitable for 20 to 100 guests seated:

- Mixed seasonal salads **ve** **GF**
- Grain salads **ve** **GF**
- Local cheese platter served with pickles & chutneys **V** **GF**
- Selection of local cold meats, pickles, chutneys & mustards **GF**
- Selection of seasonal breads with an assortment of dips and oils **V**
- Flapjacks **V** and a seasonal fresh fruit platter **ve** **GF**

Hot & Cold Finger Buffets

Suitable for 40 to 200 guests standing, for lunch or an evening meal:

Both buffets include a selection of wraps and rustic mini rolls with a variety of fillings and a fresh fruit platter

Buffet 1, 14.95 per person for 4 items plus 1 dessert from the list below:

- Seasonal tartlets **V**
- Seasonal frittata **V** **GF**
- Sausage rolls
- Vegetable rolls **V**
- Homemade vegetable pakora **ve** **GF**
- Falafel **ve** **GF**
- Meat Polpetti
- Vegetable Polpetti **V**
- Vegetable steamed buns **V** **ve**
- Peri peri chicken skewers **GF**
- Mini stuffed jackets potatoes with salsa verde **ve** **GF**
- Spiced yoghurt fish kebabs **GF**
- Espresso chocolate brownies **V** **GF**
- Homemade flapjacks **V** (**ve** options available)

Buffet 2, 18.95 per person for 4 items plus one dessert from the list below:

- Coconut king prawn skewers **GF**
- Chimichurri seared beef roll **GF**
- Rolled vegetable, sundried tomato and basil pistou **ve** **GF**
- Smoked haddock croquettes
- Stuffed tomato with mozzarella and basil **V** **GF**
- Glazed salmon bites **GF**
- Hazelnut meringue kisses **V**
- Roast pineapple and coconut squares **ve** **GF**

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Canapés

Suitable for 40 to 200 guests standing:

2.00 per canapé:

- Seasonal arancini **V**
- Potato cakes with chilli jam **V ve GF**
- Mini Welsh rarebit **V**
- Melon and cured ham **GF**
- Honey and mustard glazed mini sausages
- Pulled pork on spiced tortilla **GF**
- Smoked salmon and cream cheese rolls **GF**
- Thai fishcakes **GF**

- Dark chocolate truffles **V GF**
- Lemon tarts **V**

4.00 per canapé:

- Balsamic tomato and pesto bites **ve GF**
- Beetroot blini with goats cheese and walnuts **V**
- Mini parma ham tartlets
- Vegetable filo cups **ve**
- Pork belly with apple sauce **GF**
- Prawn toast
- Smoked mackerel paté on melba toast
- Beetroot and dill coated gravalax **GF**

- Salted caramel and peanut truffles **V GF**
- Mini cheesecake **V**

Nibbles

3.50 per person

Suitable for up to 200 guests:

- Premium crisps **V ve**
- Spiced tortilla chips with homemade salsa **ve GF**
- Salted peanuts **ve**

5.50 per person

Suitable for up to 200 guests:

- Mixed bread basket with dipping oils **ve**
- Stuffed peppers **V GF**
- Olives **V ve GF**
- Mixed nuts **ve**
- Pretzels **V**

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