

Buffet Menu

Our buffet menu has been created using customers' favourites that work well for both celebration parties and corporate functions, we can supply as a drop-off or staff your event and are always happy to bespoke your menu.

Subject to VAT, minimum 10

Waiting staff £15 p/h, Chef or Manager £25 p/h

Supply of crockery, cutlery p/p .75p

Hot Buffet £15

Delivered either ready to serve of we can set up hot holding and serving equipment on site

Freshly baked bread selection

Hot Main

Pollo di Funghi / Beef Lasagna / Malaysian Chicken Curry

Vegan Choice

Caponata / Vegan Chili / Green Green Green Bake

Roast Beetroot, Green Beans, toasted Almonds

Green Steamed Rice

Green Mixed Leaf Salad

Add Individual Desserts £4

Mocha Cake, Strawberry Fool Pot, White Chocolate Chip Brownie

Canapé Selection £235

120 handmade individual canapés, Served cold, suitable for 20-24 guests

Smoked Salmon
dill mascarpone on blini

Mackerel Pate
pumpernickel, caramelised red onion

Roast Beef
mini Yorkshire pudding, wholegrain mustard mayo

Chestnut Mushroom Tart
truffle cream

Chicken Pancetta Ballotine,
apricot puree

Frittata
courgette mint, goats cheese

Grazing Table £25

An array of World flavours, that can be served as bowls or on tables

Sides
flat bread, tomato focaccia, basil and almond pesto

Moroccan Lamb Tagine
slow cooked lamb shoulder, opulent spies, dried fruit, onions

Jackfruit Chilli
chickpeas, pineapple, coriander

Malaysian Chicken Curry
bamboo shoots, peppers, coriander

Fitto Misto
prawn tempura, monkfish skewers, calamari aioli

Cold Fork Buffet £15

Bread Selection
freshly baked, homemade hummus,
Mediterranean Olives, sunblush tomato

Charcuterie Platter
Prosciutto, Milano Salami, Sussex Honey
Roast Roast Beef

Cheese Board
mature cheddar, long clawson stilton, goats
cheese, grape chutney, artisan crackers

Greek Salad
vine tomato, olive, cucumber, oregano feta

Chive and Dill Potato Salad
mayoanise

Green Salad
rocket, mixed leaves

Add Fruit platter £ 2.5
freshly cut

Add Finger Desserts £ 2.5
mint chocolate torte, banoffee pie, orange
and almond cake

Campania £18

Finger Buffet

Mascapone smoked salmon roulade

Fruit de mer filled cups, basil mayo

Courgette mint and goats cheese
frittata (V)

Mozzarella, sunblush tomato
bruschetta (V)

Banoffee pie (V)

Limoncello drizzle (V)

Fruit brochette (V)

Wey Affair £10

Finger Buffet

Pork, Honey, Apple and Ginger
Sausage Roll

Chorizo and Manchego Tarts

Chicken and Creamy White Wine
Leek Pie

Jackfruit Chilli Cups (VG)

Pakora: Red Onion, Spinach, Sweet
Potato, Mango Chutney (VG)

Quiche Selection; (Roast Aubergine
and Courgette / Goats Cheese
caramelised Red Onion (V)



Hot Buffet Selection

Meat	£
Moroccan Lamb Tagine slow cooked lamb shoulder, opulent spies, dried fruit, onions	12
Chicken Chasseur chicken breast and thigh meat braised in a classic chasseur sauce	12
Beef Chili slow braised chuck steak, paprika and cumin tomato sauce, kidney beans	9
Thai Green Chicken Curry bamboo shoots, peppers, coriander	8
Chicken Korma ground almond and coconut milk, chilli, onion ginger	8
Chicken and Mushroom Pie chicken breast and chestnut mushrooms	8
Steak and Ale Pie braised steak in a puff pastry case	9
Meatballs tender beef, ragu sauce	8.5
Pollo Di Melenzana grilled chicken, aubergine, braised tomato sauce	8.5
Beef Stir Fry tender beef steak, ginger, coriander, onions, peppers	9
Pollo di Funghi Chicken breast, chetnust mushrooms, porcini cream	9
Hawaii Pork Pork belly, pineapple, ginger, peppers	9
Beef Lasagna tomato oregano sauce, parmesan, pasta	8.5
Sweet and Sour Chicken sticky sauce, peppers, onions, chicken	8

Veggies	£
Parmigiana di Melenzana roast aubergine, layered with parmigiana, basil tomato sauce and finished with mozzarella	8
Ratatouille red onion, aubergine, courgette, peppers, garlic, plum tomato sauce	7.5
Thai Green Veg coconut milk, onion, bamboo shoots, coriander aubergine, courgette, peppers, garlic	8.5
Veggie Lasagna pasta, ragout sauce, soya mince	8
Pasta ai Funghi penne, chestnut mushrooms, creamed parmesan sauce	8.5

Fish	£
Malaysian Seabass freshwater baked sea bass, coconut cinnamon, onion, turmeric	11
Monkfish and Salmon Tagine lemon, orange and fresh coriander, spiced tomato sauce	12
King Prawn Thai Red Curry peppers, chilli, coconut milk, bamboo shoots	12
Salmon Steak grilled salmon, green beans, salsa verde	12
Posh Fish Pie cod, smoked haddock, prawns, cheddar chive mash	9.5
Monkfish Thermidor classic thermidor sauce, prawns, sautéed potatoes	12
Tuna Sag new potatoes, spinach, onion, medium spiced	10

Sides	£
Seamed Basmati Rice	2
Vegetable Fried Rice	2.5
Buttered Mash Potato	3
Gratin Dauphinoise	3.5
Sweet Potato Wedges	3.5
Truffled Macaroni Cheese	4.5
Sag Aloo	4.5
Boloungerie Potatoes	3.5
Honey Roast Root Veg	4.5
Steamed Greens	4

Plant	£
Braised Fennel, Courgette, Cherry Tomatoes, Red Onion, Basmati Rice	8
Caponata roast aubergine, capers, celery raisins in a basil and plum tomato sauce, pine nuts	8
Roast Aubergine massala sauce peanut and coriander	8.5
Tarka Dhall braised lentils onion, ginger, chilli butter ghee	8
Green Green Green Bake broccoli, green beans, peas, butterbeans	9.5
Vegan Chili cannellini, chick pea and kidney beans in a chili ragout sauce	8.5
Garden Pie glazed Sweet potato, berlotti and cannellini beans , herbed tomato	8.5

Sharer Platters and Salads

Sharer Platters:

Priced per platter

Charcuterie (8-12 people)	£45
honey roast ham, prosciutto, pastrami, milano salami, fig and date chutney, olives and artichokes	
Fish Platter (8-12 people)	£60
long cut scottish smoked salmon 200grams, salmon roulade x10 or smoked salmon on blini x 10, skewered prawns, 250 grams mackerel pate chive and dill mayo, marie rose,	
Antipasti all Vegure (8-12 people)	£40
mini quiche selection, goats cheese and red onion frittata, mini brushetta selection, pesto and grilled bread	
Ploughmans: (8-12 people)	£45
mature cheddar, stilton, chicken and leek mini pies, honey roast ham, apple chutney, celery and carrot battons	
On The Grill (1 skewer each/1-2people)	£10
Beef and Lamb koftas served with Raitha, Chipotle Chicken Skewers, Italian herbed Chicken Thighs or Cajun Chicken Thighs, Vegan Kebabs	
Vegan Platter (2-4 people)	£18
Spinach Sag Aloo Puff Rolls , Artichoke and Olive Skewers, Roast Courgette and Aubergine, Basil (vegan) Mayo Wraps	

Desserts

£

*We take great pride in baking, utilising excellent produce
We can supply desserts as a platter or individually*

Pavlova , Forrest berries, chantilly	4.5
Mint Chcolate Torte , candied walnuts	5
Banoffee Pie , caramel, chocolate	4.5
Orange Almond Cake , g/f	4
Banana Tartin , butterscotch sauce	4.5
White Chocolate Chip Brownie	4
Mocha Cake , orange syrup	4.5
Strawberry Fool Pots , vanilla cream	4.5
Espresso Martini Pots , vodka, espresso	4.5
Cheese Platter (serves 8-10 people)	30
mature aged cheddar, camembert, blue stilton, Cornish brie, caramelised red onion chutney, fig and date chutney, selection of artisan crackers	
Fruit Pots , forrest bery compote, mint	3

Salads

£

We use premium ingredients, our salads are freshly prepared and seasoned

Served on platters suitable for 6-8 people or in individual bio degradable boxes

Priced per box (min 5 boxes) / platter

Green (V)	4 / 20
mixed leaves, avocado and cucumber	
Chive and Dill Potato (V)	4.5 / 22.5
new potato seasoned with mayonnaise and crème fraiche, celery, red onion	
Moroccan Ccous Cous (VG)	4.5 / 25
roast aubergine, opulent spices sunblush tomato, carrot	
Pear & Stilton (V)	4.5 / 25
conference pear, blue cheese, walnut, little gem	
Chicken Caesar	4.5 / 28
chicken breast, thyme croutons, free range egg, cos lettuce, parmesan	
Greek (V)	4.5 / 25
feta, vine tomato, red onion, cucumber, olives, oregano	
Beetroot and Fig (V)	4.5 / 25
rocket, goats cheese, carrot, balsamic	
Poached Salmon	5 / 28
artichoke, toasted pine nuts, rocket, dill, new potatoes	
Prosciutto	5 / 28
sunblush tomato, artichoke, rocket, basil mayo, mozzarella	
Caprese (V)	4 / 22.5
sun blush and vine tomato, mozzarella, rocket and basil	
Roast Beetroot and Almond (VG)	4.5 / 25
steamed green beans, asian turmeric chickpeas toasted almonds	
Mint Olive Oil New Potatoes (VG)	4 / 22.5
new potatoes, olive oil, red onion, mint	