EVENING BUFFET MENUS

BUFFFT SFLECTOR £28 PP

Choose a total of 7 items

ASSORTED SANDWICHES & ACCOMPANIMENTS

Maximum of 2 choices from this section

CHOICE OF FINGER SANDWICHES OR WRAPS

Freshly baked pesto focaccia, garlic & mozzarella (V) Triple-cooked chips & garlic aioli (V/GF) Sweet potato fries & garlic aioli(V/GF) Cajun spiced potato wedges & sour cream (V/GF)

SPICED & AROMATIC DISHES

Maximum of 2 choices from this section

THAI-SPICED FISHCAKES

Lime mayonnaise

CHICKEN PAKORAS

Sweet mango dipping sauce

TIGER PRAWN & CHORIZO BROCHETTES (GF)

Honey glaze

CHILLI & GINGER DUCK SPRING ROLL

Sesame dressing

PULLED PORK BAO BUNS

Spring onion & sesame

TEMPURA COD* 'SCAMPI'

Curry-spiced mayonnaise, coriander

CAULIFLOWER TEMPURA (VG)

Soy & lemongrass glaze

RED PEPPER & CHILLI HUMMUS (VG)

Toasted seeds, flatbread strips

SPANISH CHEESES & CURED MEATS PLATTER

Caperberries, olives

TRADITIONAL ITEMS

HIGHFIELD HOUSE FARM AWARD-WINNING **PORK PIE**

WALTON LODGE SCOTCH EGG

Tomato chutney

SLICES OF WALTON LODGE PORK SAUSAGE ROLL

Mixed seed

GOAT'S CHEESE & RED ONION QUICHE (V)

Endive leaf

SALADS

CLASSIC CAESAR SALAD

Gem leaf, anchovy, parmesan, croutons

HOMEMADE COLESLAW (V/GF)

Carrot, cabbage, onion, chive mayonnaise

ITALIAN PASTA SALAD (V)

Sun blush tomato, olive, peppers, capers

GREEN-LEAF SALAD (VG/GF)

Toasted almond, house vinaigrette

BEETROOT, ORANGE & GOAT'S CHEESE SALAD (VG/GF)

Toasted walnuts

HEIRLOOM TOMATO & MOZZARELLA SALAD (V/GF)

Pesto

*Other white fish may be substituted depending on market availability.

(V) Vegetarian • (VG) Vegan • (GF) Gluten-Free

Please inform your event co-ordinator of any dietary requirements, intolerances or allergies prior to arrival as some dishes can be adapted or alternatives offered. We regret that we cannot guarantee our dishes are totally nut-free.

Thank you, we appreciate your support and custom.





