



Finger Buffet Menu - £12.50

Sandwiches- Choose 3 options from the below

Mature Cheddar with Homemade Chutney (V)

Wiltshire ham with plum tomato and wholegrain mustard

Free range egg mayonnaise with chives (v)

Tuna and spring onion with crunchy leaves

Hot Bites- Choose 2 from the choice below

Mini seasonal vegetable quiche (v)

Homemade pork, sage and lemon sausage rolls

Roast pepper, aubergine and halloumi skewers (v)

Thyme roasted baby potatoes filled with crème fraiche and chives (v)

Cakes and Sweets- all 3 are included

Scones with clotted cream and homemade strawberry jam

Banana loaf topped with cream cheese frosting

Fruit cake

Please let us know if there are any dietary requirements we need to be made aware of



Finger Buffet Menu - £15.00

Sandwiches- Choose 3 options from the below

Cotswold chicken salad

Hummus, roast red pepper and rocket (v)

Prawn with spicy mayonnaise and baby gem

Smoked bacon, lettuce and tomato

Hot Bites- Choose 2 from the choice below

Leek and blue cheese arancini (v)

Satay chicken skewers and a spicy peanut dip

BBQ pulled pork sliders in a toasted brioche bun

Fish goujons with homemade tartare sauce

Cakes and Sweets- all 3 are included

Scones with clotted cream and homemade strawberry jam

Cotswold grange chocolate brownie

Lemon and polenta cake (GF)

Please let us know if there are any dietary requirements we need to be made aware of



Finger Buffet Menu - £20.00

Sandwiches- Choose 3 options from the below

- Smoked salmon, cucumber and dill cream cheese
 - Goats cheese with rocket and beetroot chutney (v)
 - Roast beef with horseradish cream and rocket
 - Salt beef with gherkin and swiss cheese
-

Hot Bites- Choose 2 from the choice below

- Cheeseburger sliders in a toasted brioche bun
 - Spiced falafels with roasted aubergine dip (Vegan)
 - Prawn and chilli lollipops with a spicy green chutney
 - Rare roast beef with horseradish in Yorkshire pudding
-

Cakes and Sweets- all 3 are included

- Scones with clotted cream and homemade strawberry jam
- Chocolate dipped profiteroles filled with vanilla cream
- Individual seasonal fruit trifles

Please let us know if there are any dietary requirements we need to be made aware of



Fork Buffet Menu - £20.00

Salads & Starters- Choose 3 options from the below

Wedge salad, sourdough croutons, herb and cream dressing (v)

New potato, spring onion and sugar snap salad (v,gf)

Seasonal vegetable quiche (v,gf)

Grated carrot, sultana, sesame and orange salad (vegan, gf)

Mixed seasonal leaves, house dressing (vegan, gf)

Hot items- Choose 3 from the choice below

Fishcakes, hollandaise sauce and wilted spinach

Cotswold chicken, wild mushroom sauce, mash (gf)

Garden pea risotto, crumbled feta, mint oil and shoots (v,gf)

Low and slow BBQ pulled pork sliders

Sweet Items- Choose 2 from the choice below

Vanilla crème brulee with shortbread (v)

Seasonal fruit platter (vegan,gf)

Chocolate dipped profiteroles filled with Chantilly cream (v)

Please let us know if there are any dietary requirements we need to be made aware of



Fork Buffet Menu - £25.00

Salads & Starters- Choose 3 options from the below

Tabbouleh, pomegranate and feta (v,gf)

Plum tomato, burrata and basil (v,gf)

Roasted vegetable with harissa couscous (vegan)

Asian slaw with crispy squid, lime and chilli dressing

Spiced lamb koftas, tzatziki (gf)

Hot items- Choose 3 from the choice below

Pan fried gnocchi, squash, parmesan and sage (v)

Smoked haddock scotch eggs, leeks and wholegrain mustard mayonnaise

Pork belly, black pudding mash, crackling and cider gravy

Braised lamb shoulder, boulangerie potatoes, kale (gf)

Sweet Items- Choose 2 from the choice below

Lemon tart with clotted cream (gf,v)

Passion fruit and pineapple pavlova, vanilla cream (gf,v)

Dark chocolate mousse, poached orange, chocolate tuile (v)

Please let us know if there are any dietary requirements we need to be made aware of



Fork Buffet Menu - £30.00

Salads & Starters- Choose 3 options from the below

Roasted beetroot, rocket and goats cheese (gf, v)

Falafel with roasted aubergine dip (v)

House smoked salmon, cucumber, watercress, dill and sweet mustard dressing (gf)

Hereford beef served rare, horseradish cream, Yorkshire pudding

Fennel and apple slaw (v,gf)

Hot items- Choose 3 from the choice below

Lamb rump with chive crushed new potatoes, salsa verde (gf)

Roast Hereford beef sirloin, horseradish mash, crispy shallots, red wine sauce (gf)

Crispy polenta, tomato and aubergine sauce, black olives, pesto dressing (v,gf)

Salmon, sorrel and cream sauce (Gf)

Sweet Items- Choose 2 from the choice below

Pannacotta, berry compote, orange and pistachio biscotti

Steamed syrup and ginger puddings with custard (v)

Chocolate and salted caramel tarts (v)

Please let us know if there are any dietary requirements we need to be made aware of