

Glenfall House Buffet Menu

Sample Menu A – Classic Menu

A selection of freshly made sandwiches on farmhouse white and granary bread with generous home made fillings

Canapes / Savouries – including

- Cheese and onion flutes
- Cheeseburger crostini's
- Marinated lemongrass prawn skewers
- Brie and cranberry wontons
- Dusted chilli chicken pieces
- Hand filled mini naans (cream cheese, chargrilled vegetables, chicken tikka, houmous, vine tomatoes and rocket (may vary)

Home made Tray-bake cakes – including

- Lemon drizzle
- Rich fruit cake
- Bakewell
- Brownie
- Cherry shortbread
- Carrot cake
- Fruit flapjack

Sample Menu B – Specialist Menu

A selection of freshly made wraps with generous home made fillings

White and wholemeal pitta bread strips with houmous, tzatziki and sour cream dips (may vary)

Breadsticks and vegetable crudité's – including celery, cucumber, carrots and cherry tomatoes

Canapes / Savouries – including

- Home made king prawn or spicy chicken and chargrilled vegetable kebabs
- Home made halloumi cheese and chargrilled vegetable skewers
- Tempura prawns
- Carrot and coriander Goujons

Large Greek salad (feta cheese, olives, mixed leaves, vine tomatoes, cucumber with a mixed herb and olive oil dressing)

Large pasta salad (choice of meat, vegetarian or fish)

Mixed fruit platter (seasonal)

Vegetarians, Vegans, Gluten Free can be catered for on request

Sandwiches can be replaced with baguettes or wraps

Tailor made platters/buffets upon request