

The Evening Buffet

Traditions...

Traditionally, the safest season to marry was between harvest and Christmas, when food was plentiful. An old English rhyme says "Marry in September's shine, your living will be rich and fine".

Following the Wedding Breakfast and the formalities, depending on the suite you have chosen, the room is prepared for the more informal part of the event, ready for the evening bar and the dancing that follows. It is during this part of the wedding that the evening buffet is served to sustain your guests for the remaining celebrations.

Normally a finger buffet is sufficient when following a Wedding Breakfast as the majority of your guests have been handsomely fed already. The finger buffets that follow are designed to fulfil this purpose.

Finger Menu A

Assorted sandwiches
Bouchee of Prawn in Marie Rose & Egg Mayonnaise and Cucumber
Sausage and sage puff pastry rolls
Vegetable Spring Rolls with Sweet Chilli Dip
Cocktail mozzarella and sun dried tomatoes
Crisps and nuts

£6.90 per person

Finger Menu B

Assorted sandwiches
Bouchee of Prawn in Marie Rose, Egg Mayonnaise and Cucumber
& Coronation Chicken
Quiche Lorraine
Devilled chicken drumsticks
Spiced vegetable somosas
Cocktail sausage and onion
Cocktail mozzarella and sun dried tomatoes
Crisps and nuts

£7.95 per person

Following are two buffets at the same price; Menu C is of a more traditional nature whereas Menu D offers more exotic items.

Finger Menu C

Platter of finger sandwiches
Bouchee of Minted Lamb, Smoked Mackerel & Horseradish &
Egg Mayonnaise and Cucumber
Herbed Chicken Drumsticks
Sausage and sage puff pastry rolls
Stilton and broccoli quiche
Mini Sausage Toads
Ploughman's Platter of Cheddar, Pork Pie, Scotch egg, Rustic Bread,
Pickles and Garnish
Crisps & Assorted Savoury Snacks

£8.95 per person

Finger Menu D

Platter of Finger Sandwiches
Bouchees of Coronation Chicken, Piri Piri Prawn, Houmous & Olive
Breaded Chicken Goujon with Sweet Chilli Dipping Sauce
Crudités, Tortilla Chips and Pita Bread with Dips
Spicy Mini Indian Selection with Mango Chutney Dip
Thai Green Chicken Curry and Coriander Wraps
Moroccan Couscous Wraps
Smoked Salmon and Cream Cheese Mini Blinis
Crisps & Assorted Savoury Snacks

£8.95 per person

The above buffets served with our:

Classic Selection of sandwiches, consisting of, Roast Beef, Turkey, Prawn in Marie Rose Sauce, Tuna Mayonnaise, Cheddar Cheese and Egg Mayonnaise served on thick white and wholemeal bread.

For a supplement of £1.25 per person you can enjoy our:

Premier Selection which is served on thick rustic bloomer bread and consists of Gammon and Coleslaw, Rare Beef, Horseradish Cream and Tomato, Smoked Salmon with Cream Cheese and Black Pepper, Seafood Cocktail with Mixed Salad Leaves, Houmous, Peppers and Onion and Five Counties Cheeses and Salad.

Or our:

Continental Selection consisting of Baguettes of Rare Beef, Horseradish Cream and Rocket, Croissants with Smoked Ham and Mature Cheddar, Bagels with Smoked Salmon, Cream Cheese and Black Pepper and Rustic Italian Bread with Buffalo Mozzarella, Tomato, Pesto and Basil leaves.

Finger Menu E

Danish open sandwiches
Lemon, Ginger and Honey Chicken Drumsticks
Roasted Vegetable quiche
Crudités, Tortilla Chips, Pita Bread with dips
Duck Spring Rolls with Hoi Sin Dip
Wraps of Chicken Caesar Salad
Wraps of Greek Feta Salad
Smoked Salmon and Cream Cheese Mini Blinis
Nuts and assorted savoury snacks

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A selection of sweet assorted finger cakes

£9.95 per person

Following is a Hybrid Buffet offering a mixture of both fork and finger items for those who wish to offer greater variety to their guests without the formality of a full knife and fork buffet which follows after.

Finger Menu F

Open Petit Pain Selection
Wraps of Chicken Salsa
Wraps of Moroccan Couscous
Goujons of Chicken Tikka
Dim Sum Selection with Sweet Chilli Dip
Salmon and Broccoli quiche
Italian Cheese, Basil and Red Pesto Tarts
Potato Salad
Coleslaw
Italian Pasta Salad

£11.75 per person

A selection of Gateaux and Sherry Trifle can be served from the buffet table with pouring cream from £2.95 per person, or choose from the dessert section of the menu.

A mini finger dessert selection consisting of items such as; mini Banoffee Pies, Mini Strawberry Shortcakes, Mini Fruit Meringues and Mini Cheesecake Bites from £2.95 per person.

The Vegetarian Buffet

We are always interested to cater to your specific needs or tailor our menus to suit your tastes, such as the vegetarian buffet which follows.

Mexican bean tortilla wraps
Wild mushroom and Roquefort quiche
Italian cheese and red pesto tarts
Vegetarian finger sandwiches
Savoury vegetable pastries
Crudités with dips
Spiced vegetable samosas
Cocktail mozzarella and sun dried tomato
Feta, red onion and pepper brochettes
Crisps and nuts

£8.95 per person

Centrepieces

An elegant centrepiece can add interest to your buffet table.

Fruit display
£45.00

A cheese board
£55.00

A Tower of Profiteroles
£150.00

Luxurious seafood platter
£75.00

A whole dressed salmon
£75.00

Additional seafood items are available on request.