

## **BUFFET MENU**

Our standard buffet is charged at £17.50 per head and consists of a selection of both meat and vegetarian sandwiches, gluten free alternatives are available should you need them.

## We then offer 3 of the following options in the price:

Potato wedges with dips • Chipolatas • Quiche • Potato salad
Sausage rolls • Pork pies • Mixed leaf dressed salad
Herb infused pearl barley and roasted vegetable salad
• Cream cheese and dill blinis
Hot and spicy chicken wings • Mediterranean vegetable pesto salad (vg)
Miniature stuffed Yorkshire puddings with roast beef and horseradish

If you wish to expand your choices with additional items from the above list the cost is an additional f4.25 per item per person.

## **OTHER MENU CHOICES**

Extra platters of sandwiches for 30 people • £95

Selection of pastries • £3.90 per person

Scones with jam and cream • £3.75 per person

Tea for 20 people • £25

Coffee for 20 people • £30

Jugs of orange/apple juice • £9 per jug

Rustic Bread for 25 people • £35.00

## **PLATTERS**

We also offer a range of premium platters to help give your buffet that extra special something.

All prices are based on a 20-person serving.

British artisan cheese selection with biscuits, chutney, celery & grapes • £75

Cold meat platter with roasted chicken, pork & beef • £95

British charcuterie platter of cured meats, olives and variety of pickles • £120

Dressed half side of Scottish salmon • £145

We require your menu choices a week prior to the event, if you have guests with special dietary requirements, please do not hesitate to contact us, and our chefs will be able to create options for those guests.