

COLD BUFFET MENU

Our buffet menu is designed to be rustic and hearty, using quality, fresh ingredients. We have a range of packages to suit your budget and event requirements. The price includes paper plates & wooden cutlery, or you can hire crockery & cutlery from us too.

There is a minimum order of x50 guests.

€6 PER HEAD ←

- A variety of artisan bread rolls, freshly baked on the day of your event.

 Pre- sliced, ready to be served from a wicker basket.
 - A cooked meat platter, with great quality meats; ham, chicken, pastrami, mortadella and chorizo.
- Potato Salad, roasted Hasselback potatoes, mayonnaise, fresh chives and paprika
- Green leaf salad, a selection of delicate leaves, cherry tomatoes, cucumber, Romano peppers and fresh herbs. Dressed with a lemon and pomegranate dressing.
 - Crudites with houmous
 - · A variety of individual cakes

£8 PER HEAD

As above with the following additions;

- Good quality kettle chips & dips
- Homemade bacon, beetroot and onion quiche

№ £12 PER HEAD ← ■

As above with the following additions;

- A cheese board, with three cheeses (Cheddar, Stilton, Brie), grapes, two pickles and crackers
 - An individual hand crafted artisan dessert.

► ADDITIONAL ITEMS ←

- Crockery & Cutlery Hire @ £1 per head
- Tea & Coffee service from £2 per head

HOT BUFFET AVAILABLE UPON REQUEST. DEPENDING ON VENUE FACILITIES