Finger Buffets

Finger Buffet 1 £7.50

Selection of:

Bloomer Sandwiches & Wraps

Hand Rolled Sausage & Red Onion Rolls

Mini Pork Pies

Red Onion Compote

Farmhouse Cheese & Spring Onion Quiche

Hand Cooked Crisps

Finger Buffet 2 £8.75

Selection of:

Bloomer Sandwiches & Wraps

Hand Rolled Sausage & Caramelised Onion Roll, Plum and Apple Chutney

Selection of Warm Mini Pies

Buffalo Mozzarella, Sun Blushed Tomato & Pesto Tartlet

Garlic & Rosemary Roast Baby Potatoes

Finger Buffet 3 £9.75

Selection of:

Bloomer Sandwiches & Wraps

Slow cooked BBQ Pulled Pork Sliders

Glazed Buffalo Chicken Wings, Sweet Chili Salsa

Panko Breaded Cod Goujons, Tartar Relish

Hoi Sin Vegetable Spring Rolls

Thick Cut Crisps

Hand Cooked Crisps

Hot Buffet Specials

Hot Sandwich £11.50

All served with floured buns, thick cut chips, gravy & sauces

Please select one of the following:

Slow Roast Topside of Durham Beef

Roast Leg of Pork, Sage & Onion Stuffing and Crackling

Maple and Wholegrain mustard Glazed Ham Loin

Glazed Turkey Crown

BBQ Pulled Pork

Pie & Peas £9.00

Please select one of the following:

Mince & Onion

Braised Beef & Red Wine

Chicken & Mushroom

Corned Beef & Potato

Cheese & Spring Onion Lattice

Lunch & Dinner

To help you plan the catering for your wedding/event we have created some sample menus for you to consider.

Please note that these are only guides and our chefs are happy to mix & match or create a bespoke menu for your special event or occasion.

Enjoy a 3-course meal, at a 2-course price!

Select a Starter and Main Course and choose a free dessert

Starter

Leek & Potato Broth, Rosemary Dumplings (v) **£5.50**

Plum Tomato & Fire Roast Pepper Soup, Basil & Roast Garlic Croutons (ve) **£5.50**

Wild Mushroom & Tarragon Soup, Truffle Oil Croute (v) **£5.50**

Duo of Melon, Mango Gel & Gin Infused Berries (ve) **£6.50**

Ham Hock & Sweet Pea Pressing, Parsley Infused Piccalilli, Toast **£7.00**

Whipped Chicken Liver Parfait, Red Onion Compote, Toasted Brioche **£7.00**

Mordon Blue Cheese & Asparagus Tartlet, Red Pepper & Beetroot Salad (v) **£7.00**

Smoked Salmon Mousse, Pickled Samphire, Sweet Chilli & Lime Mayo **£7.50**

Main

Garlic Roast Chicken Breast, Wild Mushroom & Thyme Sauce **£19.50**

Chicken Breast Wrapped in Smoked Bacon, Baby Onion & Roast Garlic Jus **£19.50**

Goats Cheese & Roast Med Vegetarian Tart, Tomato Coulis (v) **£19.50**

Cous Cous Stuffed Bell Pepper, Tomato & Red Pepper Sauce (ve) **£19.50**

Slow Cooked Topside of Durham Beef, Yorkshire Pudding, Pan Gravy **£20.50**

Twice Cooked Featherblade of Beef, Pancetta & Red Wine Jus **£20.50**

All served with Seasonal Vegetables & Potatoes

Dessert

Vanilla Pod Cheesecake, Chantilly Cream, Raspberry Gel

Warm Sticky Toffee Pudding, Salted Caramel, Jugs of Vanilla Custard

Glazed Lemon Tart, Lime Cream, Raspberry Coulis

Warm Apple & Cinnamon Crumble Tart, Vanilla Bean Custard

Seasonal Berry Pavlova Mango Gel

White Chocolate Orange Brownie, White Chocolate Sauce, Vanilla Cream

Tea, Coffee & Chocolate Mints **£2.00**