

Seated Hot & Cold Buffet

We offer a full selection of meat, fish and vegetarian dishes which can be further tailored to suit your taste with different sauces and alternative seasonal accompaniments.

Your choice of dishes are served to your guests by our attentive, friendly staff from elegantly dressed buffet tables.

Buffet Package Menu 1 – £42.50 + VAT per person

Please choose the following from our fork buffet selector:

- Freshly baked breads
- 2 main courses
- 2 fresh salads or our locally grown vegetables
- 1 dessert or 1 cheese option
- Fair-trade freshly brewed coffee

Buffet Package Menu 2 – £45.00 + VAT per person

Please choose the following from our fork buffet selector:

- Freshly baked breads
- 3 main courses
- 3 fresh salads or our locally grown vegetables
- 2 desserts/cheese options
- Fair-trade freshly brewed coffee

Hot Meat

Gloucester Old Spot pork stew with glazed apples, organic cider and parsley rice

Lamb tagine with apricots, dates, sweet potato and cous cous

Abbey Ale braised beef with mushrooms, baby onions, bacon lardons and creamed potatoes

Corn fed chicken with tomatoes, peppers, oregano and baby baked potatoes

Green Thai chicken curry with sesame, lime and coriander noodles

Hot Fish

Prawn, salmon & spinach fish pie with Cheddar dauphinoise

Cornish crab cakes with noodle coriander and chilli salad

Warm smoked salmon & cream cheese tart

Hot Vegetarian

Roasted peppers filled with goat's cheese, cous cous, shallots and basil

Leek, blue cheese & tarragon tart

Butternut squash, spinach & wild mushroom risotto with Parmesan and roast shallot oil

Roast fennel, courgette & tomato lasagne with pecorino and thyme



Cold Salad Main Courses

Somerset honey glazed ham with ale & apple chutney

Curried chicken salad with fresh mango, toasted almonds and baby gem lettuce

Somerset Brie & asparagus tart with chives

Peppered roast beef with radicchio, horseradish cream and dressed watercress

Spicy roast salmon with rocket and crème fraîche

Side Salads

Chargrilled broccoli, chilli, garlic and toasted almonds

Wild & basmati rice, pineapple, lime, coriander and sautéed red onion

Three tomato salad with Dijon, dill, sherry vinegar grilled fennel
and toasted sunflower seeds

Fine beans with tahini, chickpeas, parsley and wild rocket

New potato with mustard seeds, garlic oil, chives and crispy bacon

Cos lettuce with Caesar dressing and herb croutons

Pickled beetroot with orange, feta and crushed pistachios

Mixed leaves with cucumber and tomato

Seasonal Vegetables

Roasted peppers, aubergines courgettes and red onions

Green beans with gremolata

Creamed cabbage

Honey roasted carrots

Pan roasted roots

Celeriac mash

Baby baked potatoes

Buttered parsley potatoes

Desserts & West Country Cheeses

White chocolate & raspberry brûlée with shortbread biscuits

Baked apple & cinnamon crumble with mascarpone mousse

Dark chocolate bread & butter pudding

Baked vanilla bean cheesecake with strawberries and cream

Caramelised lime tart with seasonal fruit compôte

Brown sugar meringues with vanilla cream and homemade fudge

Colston Bassett Stilton, Quicke's Mature Cheddar and Somerset Brie

served with grapes, celery, speciality biscuits and freshly baked breads (£3.00 VAT
supplement per person).

We work on a minimum spend of £2000 + VAT for any events lasting 2 hours or longer.

For smaller parties or shorter events, please note a staffing charge will apply.

Contact us directly to discuss.

All prices are excluding VAT.

