

# BOARDS

*We offer a great selection of packages for you to choose from.  
Please note orders must be placed 5 working days before the event and all packages are pre-order only.*

## MIXED SANDWICH BOARD

*For 10 people £16*

Salt beef & pickle, ham & mustard, roast chicken & bacon, aubergine & courgette,  
Cheddar & tomato and free-range egg mayonnaise

### **Please choose from the options below...**

4 flavours price per person £5.95

6 flavours price per person £8.50

## MEAT

Roast chicken & bacon mayonnaise on white bloomer

Ham & mustard on white bloomer

Salt beef, mustard & pickle on white bloomer

## FISH

Smoked salmon & cream cheese on white bloomer

Prawn & Marie Rose sauce on white bloomer

Smoked mackerel on white bloomer

## VEGETARIAN

Egg mayonnaise on white bloomer (V)

Aubergine & courgette on white bloomer (V)

Taw Valley Cheddar & tomato on white bloomer (V)

# SHARING BOARDS

*Great for 3-4 people to share*

## **The Continental £27**

Bread-baked Camembert, rosemary & garlic sour dough baked Camembert,  
cured Calabrian meats, smoked duck breast, ham, olives & 'Nduja

## **Vegetable Patch (V) (A) £21**

Chargrilled asparagus, rosemary baked courgette, olives & marinated tomatoes,  
curried beans, garlic studded melting Camembert, spicy cauliflower fritters, houmous & crudites

## **Burger Board £27**

Chicken katsu, BBQ pork & ground beef & mustard sliders with tobacco onions & slaw

## **The Whole Hog £27**

Pork pie, handmade Haggis Scotch eggs, crackling sticks,  
sticky mustard & honey glazed sausages, black pudding bon bons

## **BOARD PACKAGE**

\* Any 2 Boards - 8 bottles of Peroni (330ml) or 2 Bottles of Wine £75  
Please choose from Pinot Grigio, Chenin Blanc or Cabernet Sauvignon

# **BUFFET MENU**

*Available to parties of 10 or more*

*Prices below are per person*

6 items £13.50

8 items £17.50

10 items £20.50

## **MEAT**

Cheeseburger sliders - handmade beef patty, with mustard & topped with smoked Cheddar

Handmade haggis & pork Scotch egg with celeriac remoulade

Chicken wings with sticky yakiniku sauce & Asian slaw

Cured Calabrian meats with sourdough, olives & marinated tomatoes

Chicken & chorizo skewers chargrilled with lime & pesto

## **FISH**

Lightly dusted calamari with 'Nduja mayo

Devon crab on toasted sourdough with avocado & pickled fennel

Mini beer battered cod with tartare sauce

Smoked mackerel pâté on toasted sourdough

Cod, smoked haddock & spring onion mini fishcakes with tartare sauce

## **VEGETARIAN**

Bread-baked camembert, celery sticks (V)

Spiced cauliflower fritters brown rice & kale salad, lemon dip (V) (A)

Miso glazed aubergine with sticky chilli rice, crispy black cabbage (VE)

Cherry tomato & white balsamic tartin with rocket & pesto (VE)

Creamy sautéed mushrooms on toast in a rich vegan bechemel (VE)

*Add any of the above dishes to your selection for £2.50 per person*

## **SALADS AND SIDES**

*Add any salad or side to your buffet selection, prices are per person*

Triple-cooked Chips £1.50

Rainbow salad with carrot, courgette, red pepper, pumpkin seeds, chickpeas & avocado (VE) £1.50

Roasted beetroot & feta salad with pickled walnuts (V) £1.50

Sweet potato fries £2.00

## **DESSERTS**

*£3.00 per person*

Salted caramel profiteroles (V)

Glazed lemon tart (V)

Salted honey tart (V)

Chocolate brownie (V)

All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server.