

TWO-COURSE COLD FORK BUFFETS



PEMBROKE £19.75

A Selection of House Baked Breads & Salted English Butter (v)

Torn Tarragon Chicken, Bacon, Spring Onion, Toasted Seeds (gf)

Carved Honey Roasted Ham with Pickled Vegetables & Radish (gf)

Roasted Tomato, Green Onion & Herb Quiche (V)

Heritage Tomato Salad with Bocconcini Mozzarella & Fresh Basil (V)

Waldorf Potato Salad with Greek Yoghurt (gf) (v)

Fattoush Salad with Radish, Pitta, Tomato, Cucumber, Mint & Sumac (Ve)

Orzo Salad with Red Pesto, Spinach, Rocket & Shaved Parmesan (V)

pudding

Double Chocolate Brownie with Chantilly Cream (gf)

Or

Fresh Fruit Platter (Ve gf)

WORCESTER £22.50

A Selection of House Baked Breads & Salted English Butter (v)

Hot Smoked Salmon Crostini with Capers, Cucumber, Lemon & Pickled Red Onion

Curried Chicken with Apricot, Sultanas Spring Onion, Spinach & Yoghurt Dressing (gf)

Trio of Beetroot with Roasted Squash, Rocket & Watercress with a Maple & Balsamic Dressing (ve) (gf)

Fresh Herb Cous Cous with Roasted Vegetables, Soya Beans, Peas & Coriander (ve)

Smoked Aubergine with Quinoa, Feta, Rocket & a Minted Tahini Dressing

Greek Pasta Salad with Penne, Feta, Cucumber, Mint, Oregano, Tomatoes & Olives

Rocket, Watercress Leaf Salad with French Dressing (ve) (gf)

pudding 50/50 Split

Vanilla & Strawberry Cheesecake Tartlets

And

Tiramisu Bites



ST JOHNS £27.50

A Selection of House Baked Breads & Salted English Butter (v)

Sliced Sirloin of Roast Beef with Horseradish Sauce on a bed of Watercress (gf)

Platter of Smoked Salmon with a Lemon & Dill Mayonnaise

Roasted Butternut, Spinach & Goats Cheese Quiche (v)

Salad Niçoise Salad with Egg, Green Beans, Tomato, Olives & Basil (v)

Pesto Pasta with Pine Nuts, Rocket, Parmesan & Sun Blush Tomato (v)

Rocket & Parmesan Salad with Dijon Dressing (v)

Asian Slaw with Carrot, Radish, Coriander & Mooli (v)

Pudding 50/50 Split

Classic Strawberry & Raspberry Pavlova
And
Black Forest Roulade

EXTRA SALADS & POTATOES

Feel free to add extra salads, £2.50pp or swap a dish from the menu below

Chicken Caesar Salad with Little Gem, Shaved Parmesan, Radish & Herb Croutons

Roasted Curried Cauliflower with Brown Rice, Kale, Edamame Beans, Cherry Tomatoes, Charred Courgette & Coconut Yoghurt (ve)

Charcuterie Board of Cured Meats, Cornichon & Olives (gf)

Platter of Smoked Salmon with a Lemon & Dill mayonnaise £2.50 supp pp

Pesto Pasta with Pine Nuts, Rocket, Parmesan & Sun Blush Tomato (v)

Torched Feta with Courgette, Broad Beans, Rocket & a Mint Dressing (gf) (v)

Roasted Beets with Pear, Goats Cheese and a Maple & Balsamic Dressing (gf)

Wild Rice Salad with Cranberries, Pomegranate, Rocket & Orange

Mixed Bean Salad with a Mustard Vinaigrette (ve) (gf)

Trio of Beetroot with Roasted Squash, Rocket & Watercress with a Maple & Balsamic Dressing (ve) (gf)

ADD OR SWAP A Pudding

Feel free to add another pudding £2.50pp or swap one from the menu below

Mini Fresh Fruit Tartlets

Afternoon Tea Cake Selection, cakes include Carrot, Lemon Drizzle & Victoria Sponge

Classic Lemon Tart

(Seasonal) Strawberries and Double Cream

Old Fashioned Custard Tart with Nutmeg

Chocolate & Orange Cointreau Trifle



INCLUSIONS:

Prices are subject to VAT but include as necessary, crockery, cutlery, serviettes, white buffet tablecloths and a printed menu and dish descriptions to go in front of each dish.

All our food is beautifully presented on crockery and wooden platters, and everything is collected unwashed.

NUMBERS:

All bookings are based on a minimum number of 30 guests.

DELIVERY:

Delivery & Set-Up charges range from £30-£50 within Oxford. We will be happy to quote for delivery further afield.

DIETARIES:

We will always cater for special dietary requirements, although we can provide a nut free menu, we cannot guarantee that there won't be any traces of nuts in some items such as bread. We always include a menu allergen sheet, printed menu and the names of the dishes which will also detail whether they are vegan, gluten free or vegetarian.

ADDITIONAL SERVICES:

The menus listed are priced on a delivery and set-up only basis, however we can provide front of house team to serve food and drinks. When providing staff, we are also able to provide a range of hot food options.