# **Buffet Menu**

Minimum 20 People

### Platter of Sandwiches (Inc v)

Made with a selection of different fillings using fresh bread from Fellows

Bakery, Ardingly

## Luxury Cumberland Sausage Rolls

Wrapped in flaky puff pastry with a caramelised onion centre

# Smoked Applewood Cheese Straws (v)

With a smoked tomato & chilli relish

### Scotch Eggs

Fresh boiled egg wrapped in Cumberland sausage meat & breadcrumbs served with mustard mayo

#### Farmers Cold Meat Platter

A mixture of cold meats from our local butchers with crusty bread & cornichons

# Chargrilled Buttermilk Chicken Skewers

Marinated in buttermilk, cajun spice & smoked paprika with mango chutney & mint yoghurt

# Sussex Cheese & Onion Pasties (v)

With a smoked tomato & chilli relish

# Platter Of Crudities (v)

Cucumber, cherry tomatoes, carrots, celery I chefs mixed salad, served with a honey I mustard dressing

# Salt & Pepper Chicken Wings

With sweet chilli sauce

## Sussex Cheese & Bacon Turnovers

Smoked bacon in flaky puff pastry topped with smoked applewood cheese

## Selection of Quiches (Inc v)

A selection of different flavoured quiches made with short crust pastry

## Breaded Pork Belly Bites

With teriyaki sauce

#### Handheld Pizza Flatbread

Made with our flatbread recipe and a selection of different flavoured toppings

# Honey & Mustard Glazed Sausages

Topped with crispy shallots

#### Mini Chocolate Brownies

Topped with chantilly cream & mixed berries

#### Mini Victoria Sponge

With cream & strawberry jam

#### Chefs' Flavoured Cheesecake

Chef's flavour on a buttery biscuit base

Please Choose 6 Options £19.95 pp / Please Choose 8 Options £24.95 pp

Please choose either 4 savoury & 2 sweet or 6 savoury & 2 sweet

Price above include: Room Hire, Food, Tea & Filter Coffee

For quoted number of guests

We reserve the right to charge in full for any extra guests that arrive on the day and extra food for these people will be provided