

Pass Buffet



Your day, your way.

Pass Buffet Mini Mouthfuls

£25.00 per person (minimum of 40 guests)

Choose 5 items below: Fries & salad included with your choices

Fish & Chips

Battered market catch, mushy peas, chips & lemon tartare sauce (GF)

Signature Sliders

Mini beef/pork burgers, tomato chutney, mustard mayonnaise, gherkin, served in a mini brioche bun

Lasagne

Beef lasagne, garlic bruschetta & a balsamic glaze

Coriander Chicken

Coriander & cumin chicken skewers, mint cucumber yoghurt (GF)

Butternut Hash

Apple & leek hash, butternut squash puree, goats cheese mousse (V, GF)

Bangers & Mash

Pomme puree, honey mustard glazed chipolata, caramelised onions, red wine jus (GF)

Sunday Roast

Mini Yorkshire pudding, topside of beef (rare), roast potatoes, horseradish cream & a beef jus

Sorrell Salmon

Grilled salmon fillet, saffron crushed potatoes, sautéed spinach, white wine sorrell sauce (GF)

Scallop Skewer

Brixham scallop, king prawns, garlic, chilli & coriander butter (GF)

Jerusalem Artichoke

Jerusalem artichoke pancake, watercress & parsley cream, parsnip crisps (V, GF)

Asian Pork Belly

Braised pork belly, sticky Asian glaze, apple chutney, curried lentils, apple salad (GF)

Shepherds Pie

Slow cooked lamb mince, confit vegetables, rich tomato gravy, topped with a cheddar cheese mashed potato (GF)

Roast Duck

Roast duck breast, star anise & orange glaze, wild rice pancake, bok choy and a spiced plum jus (GF)

Wild Mushrooms

Wild mushroom tartlet, poached quails egg, tempura tender stem broccoli, herb hollandaise sauce (V)

V – Vegetarian. VE – Vegan. GF – Gluten Free. GFA – Gluten Free Available. VGA – Vegan Option Available

Ask one of our team for more details

Be Wild. Be Free. Be Curious.