

BUFFET MENU

Cold Cuts

Roast Topside of Beef
Selection of Cured Meats
Smoked Mackerel
Beetroot & Gin Gravavlax
Smoked Salmon

Sandwiches

Roast Vegetable, Mustard & Watercress
Nut Roast, Apple & Stuffing
Coronation Quorn
Egg Mayonnaise & Cress
Cucumber & Cream Cheese
Cheddar & Chutney

Pastry and Pies

Vegetables Sausage Rolls
Mini Handmade Cheese & Onion Pasties
Goats' Cheese Tart
Vegetable & Apricot Filo Bites
Blue Cheese & Leek Tart
Mushroom & Tarragon Quiche

Salads

Seasonal Slaw Salad
Potato Salad
Greek Salad
Dressed Leaves

Desserts

Chocolate Brownie
Carrot Cake
Lemon and Lime Drizzle Cake
Lemon Posset
Strawberry Eton Mess

VEGAN BUFFET

Sandwiches

Vegan Cheese, Mustard & Watercress
Vegan Sliced Meat, Apple & Stuffing
Coronation Chickpeas
Cucumber & Vegan Cream Cheese
Vegan Cheddar & Chutney

Pastry and Pies

Vegan Sausage Rolls
Mini Handmade Vegan Cornish Pasties
Tomato & Red Pepper Parcels
Vegan N'duja Arancini
Vegan Mushroom Tart

Salads

Seasonal Slaw Salad
Potato Salad
Greek Salad
Dressed Leaves

Sides

Breadsticks
Roasted Vegetables
Pitta Bread & Dips
Selection of Bread & Butter

Desserts

Chocolate Brownie
Raspberry & Yuzu Cake
Chocolate Fudge Cake
Salted Caramel Cheesecake

AFTERNOON TEA

Traditional

SANDWICHES

*Ham with Grain Mustard Mayonnaise
Cheddar Cheese with Chutney
Cucumber with Cream Cheese
Egg Mayonnaise & Watercress on
Brioche*

SCONES AND PASTRIES

*Freshly Baked Raisin & Plain Scones
Cornish Clotted Cream & Preserve*

Cakes

*Lemon Drizzle
Chocolate Cake
Victoria Sponge*

Served with Tea & Coffee

Four Elements High Tea

*Salmon Gravadlax Bruschetta
Cheese & Chutney Sandwich
Egg Mayonnaise Sandwich*

*Quails Egg Scotch Egg
Cheese & Onion Quiche
Pigs in Blankets
Vegetable Samosas*

*Fruit & Plain Scones, Clotted Cream &
Strawberry Jam
Salted Caramel Brownie
Fruit Tart
Macaron*

Served with Tea & Coffee