

H O S P I T A L I T Y
S & K



LAY & LEAVE BUFFETS



LAY & LEAVE MENU

SANDWICHES

Mature grated cheese and sweet pickle
Mozzarella, tomato and basil pesto
Brie and cranberry
Free range egg mayonnaise and cress
Hummus and roasted red pepper
Cucumber and cream cheese
Tuna mayonnaise, red onion and dill
Oaked smoked salmon, cream cheese and lemon
Crayfish tail, spring onion & mayonnaise
Prawn mayonnaise
Roast ham, cheese & cucumber
Roast ham, vine tomato & mustard mayonnaise
Bacon, lettuce & tomato
Coronation chicken, apricot & raisins
Roast beef, watercress and horseradish butter
Roast chicken and sage butter

SAVOURY ITEMS

Lincolnshire sausage rolls
Hoisin duck, julienne of cucumber & spring onion wraps
Barbecue mini pork ribs
Tarragon chicken drumsticks
Chicken satay skew
Honey and mustard sausages
Ham and cheese croissants
Quiche Lorraine
Smoked salmon and cream cheese bagels
Whole dressed salmon (*supplement £60*)
Seafood platter, lobster, cockles, rollmops, prawns, smoked salmon and seafood dipping sauce (*supplement £200*)

Crayfish tail tartlets

Grilled salmon skew

Mediterranean vegetable quiche

Cheese and onion quiche

Tomato and onion bruschetta

Carrot & mixed bean and hummus wraps

Tomato and mozzarella, skew

Grazing cheese platter accompanied crackers, French stick,
chutneys, celery and grapes (*supplement £40*)

SWEET ITEMS

Cheesecake

(*vanilla/Lemon/Strawberry/chocolate*)

Triple chocolate brownie

Fruit skewers

(with white & milk chocolate dipping sauce)

Banoffee Pie pots

Fruit meringue nests

(*strawberry/raspberry/blueberry*)

Lemon posset

Raspberry trifle

Roulade

(*Red berry/passion fruit/chocolate & orange*)

Fruit Platter

Mini jam fruit tarts

