

# Finger Buffets

## 1. Finger Buffet £10.50

Selection of freshly prepared open / closed sandwiches

(We roast our own meats, provide

vegetarian options and add salad garnishes)

Handmade pork pies

Selection of quiches

Homemade sausage rolls

Crisps, Nachos and Hummus

Selection of pizza

Selection of home baked cakes

## 2. Finger Buffet £12.50

Selection of freshly prepared open / closed sandwiches

(Prepared with our own home roasted meats, with additional

vegetarian options and salad garnishes)

Handmade pork pies

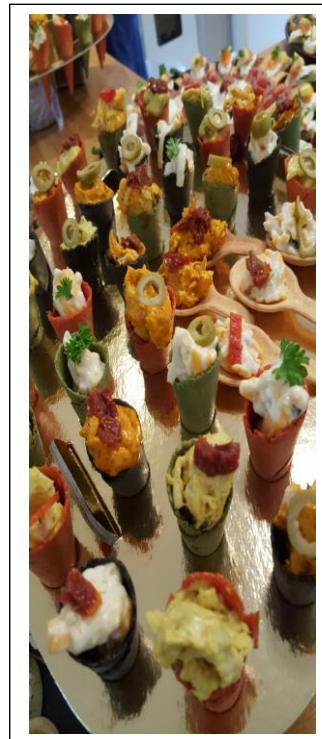
Selection of quiches and pizza

Selection of dim sum – spring roll, money bags, sweet chilli chicken skewers

Onion bhajis and Samosa

Crisps, Nachos, crudité and hummus

Selection of home baked desserts such as mini cakes



## 3. Finger Buffet £12.50

Tandoori Chicken kebabs with minted yoghurt

Vegetable kebabs

Vegetable samosas

Seasoned wedges with garlic mayonnaise

Fish goujons with tartar sauce

Chicken Goujons with chilli dip

Pizza slices

Selection of homemade desserts

## 4. Canapes from £7.50

Smoked salmon blinis

Mini Yorkshire puds with beef and horseradish

Rarebit brioche

Pate with savoury spoons

Pastry cups with goats' cheese and pesto

Pastry cups with roasted pepper hummus

Mini sliders with cheese and chutney

Mini steak and chicken pies

Stuffed mini peppers

Falafel

Asparagus spears with Italian ham

## Evening snacks and fork food

Please choose 3 of the following £9.50  
Extra dishes can be added from £2.50 per person

Back bacon served on a soft white roll

Locally made pork sausage served on a soft white roll

Handmade beef burger, cheese and tomato relish

Slow cooked pulled pork served with sage and onion stuffing and apple sauce

Potato wedges with a sour cream and chive dip

Chunky chips

Derbyshire Oatcakes stuffed with cheddar cheese and caramelised onions

Battered fish goujons served with tartar sauce

Crispy chicken goujons served with a sweet chilli dip

Minute steak served with caramelised onions & mustard

Spicy vegetable tarts made with chickpea pastry (vegan)



Please choose 3 of the following £15.00  
Extra dishes can be added from £2.50 per person

Chilli beef - diced beef peppers and onions marinated in mild spice. Served with rice, nachos, salsa and sour cream

Thai Green Vegetable Curry -Delicate flavours with a kick served with sticky Thai rice (vegan)

Lasagne – traditional beef lasagne served with garlic bread

Chicken Balti – Mild Asian curry served with rice and chips

Fragrant Beef Curry – Quite spicy packed with Asian flavours  
Served with rice and chips

Steak and Ale Pie – served with a puff pastry lid and chips

Meat and Potato Pie – topped with a shortcrust crust  
Served with red cabbage and beetroot

Vegetable Moussaka – packed with middle eastern flavours  
Served with a mixed salad

Add a dessert for an additional £2.00 per person  
Cheese board **OR** Chocolate gateau and fresh berry pavlova

# Hand Carved and pies

## Cold Hand Carved Buffet £15.00

Selection of home roast ham carved meats served cold

Honey Roast Ham

Home roast Topside of Beef

Dressed side of Scottish Salmon

Home baked pork pies with mustard and pickles

Traditional chunky coleslaw

New potato salad with a wholegrain mustard vinaigrette

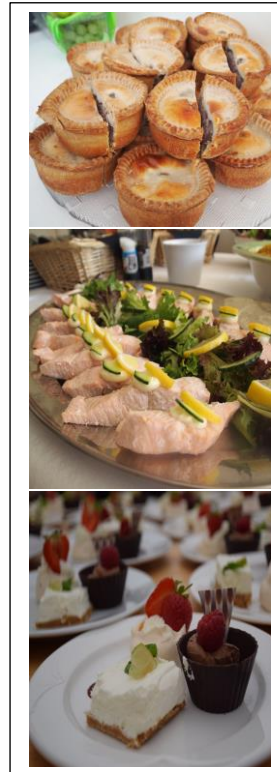
Greek salad with feta cheese, olives and red onion

Baskets of Artisan breads

Selection of homemade desserts such as Lemon Cheesecake,

Chocolate brownie and fresh berry pavlovas

Add a cheese board for an additional £2.00 per person



## Pies £ 12.50

Homemade hot pies served with mushy peas,  
chucky chips and gravy

Steak and Ale Pie – tender pieces of beef marinated and  
cooked in a pale ale, topped with a puff pastry lid

Chicken, Ham and Leek Pie – succulent pieces of chicken  
fillet entwined with home baked ham and served  
in a cream and white wine sauce.  
Topped with a short crust pastry lid.

Cheese and Onion Pie - plate pie served warm with a herb  
shortcrust pastry bottom and lid

Vegan vegetable pie available upon request

# Cheese, pates & continental meats

## Cheese Table £7.50

A selection of locally produced British and Continental cheeses  
Served with grapes, celery, radishes and dates

Accompanied by Pickles and chutney

A selection of cheese biscuits and artisan breads will be  
served alongside the cheese.

Vegan cheese available upon request

## Cheese and Pate Table £8.95

A selection of locally produced British and Continental cheeses  
Served with grapes, celery, radishes and dates

Accompanied by Pickles and chutney

Home made Chicken liver, brandy and peppercorn pate  
Course Farmhouse pate

A selection of cheese biscuits and artisan breads will be  
served alongside the cheese.

Vegan cheese available upon request



## Antipasto £11.95

A selection of British and Continental cheeses  
Served with grapes and celery,

Selection of Continental meats such as Salami  
and Serrano, Olives, Artichokes and peppadews

Mixed leaf salad

Caprese Salad – sliced tomato, mozzarella and red onion  
salad drizzled with olive oil and balsamic vinegar

Home honey roast and hand carved ham

A selection of cheese biscuits and artisan breads will be  
served alongside the cheese.

Add pork pie and sausage rolls for an additional  
£1.50 per head