

Conference Menu

£24.00pp

Open roll sandwiches with meat and vegetarian fillings
Hestercombe sausage rolls
Fruit platter (mixture of seasonal and traditional fruit)
Homemade fishcakes with tartare sauce (GF)
Vegetarian frittata (GF)
Beetroot falafels with lemon yoghurt drip (GF, V)
Smoked salmon blinis
Mini Jackets filled with cream cheese and chive

Group Lunch Menu (Minimum 15)

£22.50pp

Poached salmon
Honey and mustard glazed ham
New potato salad with chives
Vine tomato salad with mozzarella and basil
Seasonal coleslaw
Vegetarian frittata
Mixed leaf salad
Bloomer bread
Fruit platter

Hot Buffet Menu

£35.00pp

Beef burger sliders
3-cheese rarebit toasts
Individual quiche tartlets with vegetarian filling (VE)
Beetroot falafels with lemon yoghurt dip (GF, VE)
Hestercombe sausage rolls
Homemade fishcakes with tartare sauce (GF)
Mini jackets filled with cream cheese and chive
Open roll sandwiches with meat and vegetarian fillings
Fruit platter (Mixture of seasonal and traditional fruits)

Sandwich Platter

£9.00pp

Our sandwich platter includes a selection of freshly prepared made with high-quality, local ingredients.

Deluxe Sandwich Platter

£15.00pp

Our deluxe sandwich platter includes four delicious fillings, served with crisps and your choice of our homemade sausage rolls or quiche.

GF- Gluten Free V- Vegan VE- Vegetarian

All dietary requirements can be catered for. Please let us know any specific needs at the time of booking, and we will ensure they are accommodated.