



COLWALL PARK

Finger Buffet @ £15.00 per person

Southern fried chicken goujons (N)
Chipolata sausages with honey, grain mustard, and sesame seeds
Selection of homemade quiche
Vegetable Samosa, Onion Bhajis, Mango Chutney (V)
Mixed leaves (VG,GF)
Sea salt & cracked black pepper wedges (VG,GF)
Coleslaw (V,GF)

Cheeseboard @ £10.00 per person

Chef's selection of 3 cheese's (V)
Sliced Apple
Celery
Grapes
Chutneys
Crackers (GFO)

Hot Fork Buffet @ £20.00 per person

Choose 2 Main Dishes:

Beef Bourguignon St. Catherine's Farm Slow Cooked Beef in a Rich Red Wine, Shallot & Mushroom Jus (GFO)
Classic Beef Lasagne
Homemade Fisherman's Pie Cream Sauce & topped with Creamed Potato
Chickpea & Bean Tagine (VG)

Choose 3 Sides:

New Potatoes (V,GF)
Seasoned French Fries (V)
Seasonal Vegetables (VG,GF)
Bread & Butter (V)
Dressed Seasonal Salad (VG,GF)
Coleslaw (V,GF)



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Cold Fork Buffet @ £25.00 per person

Sirloin of beef with Dijon mayonnaise (GF)
Honey and mustard ham (GF)
Poached salmon and smoked salmon with celeriac remoulade (GF)
Gala pie
Quinoa, chickpea and herbs (VG,GF)
Buttered new potatoes or potato salad (V,GF)
Mixed tomato, olives, red onion (VG, GF)
Mixed baby leaf salad (VG, GF)
Classic coleslaw (V,GF)
Breads (V)

Afternoon Tea Buffet @ £18.95 per person

Selection of finger sandwiches (VO, GFO)
Danity homemade cakes (N, GFO)
Homemade scones with strawberry jam and cream (GFO)
Unlimited tea and coffee

Hot Pork Rolls - Price on request **(Minimum numbers of 80)**

Hot pork rolls (GFO)
Apple Sauce (VG, GF)
Stuffing (V)
Coleslaw (V, GF)
Mixed baby leaf salad (VG, GF)

Deserts - £7.00 per person

Lemon Tart
Vanilla Cheesecake
Chocolate and Raspberry Tart (VE, GFO)
Jam Bakewell Tart
Chocolate Brownie (GFO)

VE – VEGAN, VEO – VEGAN OPTION, V – VEGETAIRAN, VO – VEGETARIAN OPTION, GF -GLUTEN FREE, GLUTEN FREE OPTION. ALLERGEN CHARTS ARE AVAILABLE ON REQUEST. OUR KITCHEN HANDLES NUTS AND ALL DISHES MAY CONTAIN TRACES OF NUTS.