

Superior Wedding Buffet Menu

£30 per head



Mini Fish & Chips Cone

Breaded fish goujons with skin-on julienne fries & homemade tartare sauce

Trio Slider Burgers

Spicy Bean, Beetroot Quinoa, Beef served with a red onion chutney, salad & tomatoes (*buns can be GF*)

Artisan Breads & Charcuterie Board

Bread sticks, bread rolls, Parma Ham, Salami, Sliced Chorizo, sun blush tomatoes, marinated olives, pesto & parmesan pastry sticks, homemade panko covered sausage roll, balsamic glaze, paprika & black pepper infused butter, Cotswold Gold chilli oil & rosemary & roast garlic oil



Fresh Vegetable Crudites

Baguette cups, cucumber, radish, celery, carrot, spring onion vegetables, baked baguette, Crème fraiche & chive dip

Individually Wrapped Baked Baguette Rolls

- Strong cheddar & green apple with a chive mayonnaise
- Crisp smoked bacon BLT
- Smoked salmon with a black pepper & dill dressing
- Pesto chicken, smoked bacon & avocado dressing
- Hen's egg mayonnaise, crunchy cucumber & juicy plum tomato
- English brie, tangy cranberry sauce & mixed leaves



Mini Lamb Keftas

Minced lamb, with lemon zest, fresh mint & white onion with a mint & yoghurt dressing

Spanish Cheese Tortilla Bites

Tortillas with eggs, cream, cheese, spinach & new potatoes served with a sun blush tomato tapenade

Grilled King Prawn Skewers

Raw shell-on king prawns, served with red chilli, coriander, lime zest, sweet chilli sauce, sesame oil & seeds

Mini Filled Yorkshire

- Rare roast sirloin of beef, horseradish sauce & watercress
- Roast turkey breast, cranberry sauce, flat leaf parsley & smoked bacon shards
- Local brie, red onion relish & sliced radish

Mini Pie Selection

Steak & Ale
Chicken & Ham
Wild mushroom, truffle & spinach



Tray Bake Bites

- Carrot cake
- Vegan brownie
- Polenta drizzle (GF)
- All butter flapjacks
- Raspberry & coconut slice
- Caramel shortcake (GF)
- Honeycomb tiffin

Alco Milkshakes

- Banana & strawberry
- Banoffee
- Mango & coconut
- Orange & mango