

All buffets are served a selection of filled petit pain and flavoured tortilla wraps and kettle crisps.

PETIT PAIN, WRAPS

A choice of up to four fillings:

Chicken and bacon mayonnaise

Roast beef and tomato

Honey roast ham and wholegrain mustard mayonnaise

Tuna, sweetcorn, red onion and mayonnaise

Cream cheese and cucumber (V)

Curried chickpea (Ve)

Hummus and roasted red pepper (Ve)

Avocado and cherry tomato (Ve)

SAVOURY NIBBLES

Chicken and red pepper skewer

Hoisin duck spring roll

Sesame prawn toast, sweet chilli dip

Plaice goujons with homemade tartar sauce

Mini prawn cocktails

Caerphilly cheese and red onion marmalade tartlet (V)

Mushroom and spinach sausage roll (V)

Mini jackets topped with sour cream and chive (V) or crispy bacon

Grilled halloumi and cherry tomato (V)

Falafel with assorted dips (Ve)

SWEET NIBBLES

Scone with jam and cream (V)

Lemon and cherry posset (V)

Mini trifles (V)

Chocolate brownie bite (Ve)

Menu 1	Petit pain, wraps plus <u>two</u> savoury/sweet nibbles per person	£8.95
Menu 2	Petit pain, wraps plus <u>four</u> savoury/sweet nibbles per person	£12.95
Menu 3	Petit pain, wraps plus <u>six</u> savoury/sweet nibbles per person	£14.95

FRESH FRUIT PLATTER

Seasonal fruits including pineapple, strawberries,
melons and grapes (Ve, V)

£3.25 per person

Vegetarian (V)

Vegan (Ve)

Our chefs are happy to discuss alternative dishes to suit your individual needs, specific dietary requirements and any allergies.

All prices include VAT and apply to events held in 2022.
For events in 2023 or beyond, please allow for an increase in price.

We serve Fairtrade ingredients and, where possible, we source from Welsh producers to reduce our carbon food footprint.

On occasion, due to circumstances beyond our control, we may have to substitute an ingredient with similar items without prior notice.

All food should be consumed within two hours of service.