

Buffet

Choose three sandwiches, two small plates & one side for 18pp. Additional small plates or sandwiches 4pp, sides or desserts 2pp.
Minimum 10 guests

SANDWICHES

Battered cod goujons, tartare sauce, baby gem lettuce, gherkins, tomato

Pastrami, apple coleslaw, mixed salad, tomatoes

Honey roast ham, mixed salad, tomatoes, English mustard mayonnaise

Mature English cheddar cheese, tomato, caramelised onion, mixed salad (V)

SMALL PLATES

Pork sausage roll, apple chutney

Leek & cheddar quiche (V)

Vegan feta & tomato mini bruschetta, rocket pesto (V, VE)

BBQ pork riblets

Hummus & pomegranate flatbread (V, VE)

Battered haddock goujons, tartare sauce

SIDES

Tomato, pepper & mint couscous (V, VE)

Indian spice & golden raisin rice salad (V, VE, NG)

Tender stem chilli broccoli (V, NG)

Skin-on seasoned fries (V, NG)

Tomato, cucumber, feta & olive oil salad (V, VE, NG)

Falafel Salad (V, VE)

Sliced tomatoes, parmesan & rocket salad (NG)

Sliced cucumber & red onion raita (V, NG)

Five bean salad (V, VE, NG)

Coleslaw (NG)

Honey glazed pigs in blankets

Quinoa grain bowl, aubergine, cucumber, cherry tomato, almonds (V, VE)

DESSERTS

Chocolate brownie bites (V, NG)

Flapjack



Please advise a team member when ordering your food of any allergies or intolerances, even if you are a regular guest, as our ingredients and recipes can change. We produce our food in kitchens with shared equipment where allergens are handled, therefore we cannot guarantee any item is allergen-free. For tables of 8 or more guests, an optional service charge of 10% has been added to your bill. Gratuities are appreciated and fully passed on to the team.

V - vegetarian, VE - vegan, NG - made with non-gluten containing ingredients

Buffet Menu



PART OF THE HONEYCOMB HOUSES FAMILY

