

Buffet Menu

Available for groups of 10 or more

Sandwiches

Freshly prepared on the day of your buffet, all of our sandwiches are available on square white/brown bread, or tortilla wraps. Price is per tray, each sufficient for the grazing of 10-15 people.

Egg Mayo (v)	Made with fresh eggs, creamy light mayonnaise, and a sprinkle of cracked black pepper.	£10
Cheese & Pickle (v)	Mature white cheddar and sweet sandwich pickle, an english classic.	£10
Tuna Crunch	Tuna mayonnaise with diced bell peppers, red onion and a hint of smoked paprika.	£10
Ham & Mustard	Wafer-thin honey-roast ham and wholegrain English mustard.	£15
Prawn Marie Rose	North Atlantic prawns, crisp iceberg lettuce, and our hand-made marie-rose sauce.	£15
Spicy Sausage & Onion	Sliced butcher's pork sausage and fried onion in a fiery sriracha dressing.	£15
Coronation Chicken	Our grilled chicken breast with fresh grapes and mango chutney in a mild Indian-inspired sauce.	£20
Grilled Pepper & Hummus (v)	Whole red, green, and yellow peppers unrolled and grilled to perfection then layered over fresh Hummus delicious!	£20
Chicken & Bacon	Grilled chicken & bacon hand-diced in light mayo, seasoned with plenty of salt and pepper.	£20
Goat's Cheese & Onion Chutney (v)	Specially selected goat's cheese double stacked with hand-made sweet onion chutney.	£25
Steak Chilli & Sour Cream	Our hand-made steak mince chilli garnished with sour cream and crisp iceberg lettuce.	£25
New York Stack	Emmental cheese, pastrami, dill-pickle, and American mustard come together for this classic from across the pond.	£25

Cold Appetisers

Our cold appetisers are sized to feed 10-15 as part of a mixed buffet, and work especially well when only finger-food is required.

Coleslaw (v)	Carrot, cabbage & onion in a mayo-based dressing.	£5
Mixed Leaf Salad (v)	Our chef's mix of crisp baby salad leaves.	£5
Seeded or Floured Bread rolls	15 fresh bread rolls to accompany any other appetiser.	£5
Sausage Rolls	Mini rolls of seasoned pork mince encased in flaky puff pastry.	£10
Potato Salad (v)	Boiled baby potatoes in a honey & mustard dressing	£10
Pasta Salad (v)	Fresh penne pasta in a zingy tomato based dressing with cherry tomatoes, red peppers, and diced onion	£15
Vegetable Quiche (v)	A dozen slices of our giant quiche with a vegetarian filling.	£20
Quiche Lorraine	A dozen slices of our giant quiche with a cheese & ham filling.	£20
Pork Pies	A dozen slices of pork or pork & pickle pie from our local craft baker.	£20
Waldorf Salad (v)	A fresh salad of celery, grape and walnut, sprinkled with English stilton.	£25
Cheese Board (v)	Individual wedgetlets of mature cheddar, blue stilton and goat's cheese with crackers, butter and salad.	£30
Meat Board	Layers of ham, pastrami, and salami with side salad and crusty ciabatta slices.	£30
Meat & Cheese Board	A mix of our meats and cheeses, with bread and crackers.	£30

Hot Appetisers

Served hot or left to cool, our hot appetisers are a great way to treat your guests with satisfying food that remains easy to eat one-handed in a social atmosphere. Each dish sized to feed 10-15, but larger quantities can be prepared.

Veg Samosa (v)	Curry spiced vegetables in a crisp pastry triangle.	£10
Onion Bhaji (v)	Traditional Indian spiced onion snacks.	£10
Veg Spring Rolls (v)	Asian vegetables wrapped in layers of crisp pastry.	£10
Curly Fries (v)	Seasoned, salted, and crisped to perfection, with ketchup or mayo.	£10
Cheese & Jalapeno Mini Potato Skins (v)	Tiny tasty half-potatoes, hollowed and loaded with cheese and jalapeno.	£15
Cheese & Bacon Mini Potato Skins	Tiny tasty half-potatoes, hollowed and loaded with cheese and bacon.	£15
Butcher's Sausages & Finger Rolls	Our butcher's irresistible pork sausages served with floured finger rolls.	£15
Spicy Chicken Wings	Crispy tender chicken wings, infused with cajun spice.	£25
Honey BBQ Spare Ribs	Melt-in-mouth braised pork ribs, smothered with sweet sweet bbq sauce.	£25
Popcorn Shrimp	Panko breadcrumbed whole shrimp tails, fried to a light golden brown.	£25
Sweet Chilli Chicken Kebabs	Handmade kebabs of diced chicken breast, pineapple and cherry tomato drizzled in sweet chilli sauce.	£30
Grilled Halloumi, pepper and mushroom Platter (V)	The world's favourite squeaky cheese, grilled with generously thick slices of portabello mushroom and fresh bell peppers.	£30
Hot Filled Bread Rolls	Choice of bacon, beefburger, sausage, or cheese and onion on snack-sized seed-topped rolls.	£30

Hot Mains

Our fresh, handmade hot food is priced per-person, but we request a minimum order of 10 portions per dish so we can keep it warm and tasty for the duration of your buffet.

Chef's Fresh Soup (V)	Seasonal fresh soup, served with crusty bread.	£3
Vegetable Curry (V)	Our chef's own veg curry, with peppers, onions, carrots, celery, aubergine and courgette.	£5
Blind (Vegetable) Scouse (V)	Our take on the wartime classic; traditional scouse with carrot, celery, leek and potato, but meat free.	£5
Fish Pie	Creamy fish under a crust of buttery mashed potato	£5
Cottage Pie	Fresh minced beef slow-cooked in a rich gravy with fine diced veg and a mashed potato crust.	£5
Beef Stroganoff	A cream based Russian dish with fresh sauteed beef mushroom and onion. Best served with rice or chips	£6
Chicken Curry	Our chef's mouthwatering chicken madras, made with coconut milk, spice and curried vegetables.	£6
Veg Moussaka (v)	A meatless classic Mediterranean vegetable bake with aubergine, red lentil, tomato & creamy topping.	£6
Our Famous Scouse	Our signature local dish of braised beef and lamb in hearty vegetable stew. A dish that begs to be tried; and as we serve it on our restaurant menu, you can!	£6
Chicken Arrabiata	A spicy tomato pasta dish from Italy that can be cooked with as much chilli as you dare.	£6
Chinese Crispy Beef	A takeout classic served with our handmade cantonese style chilli sauce and a medley of peppers and crunchy veg. Best with rice, chips, or egg noodle	£6
Beef Bourguignon	A lip-smackingly rich and gamey dish of beef and mushroom in red-wine sauce. Traditionally served with boiled potatoes, but also great with rice or chips	£7
Chilli Con Carne	The world's favourite Mexican party dish of beef, beans and tomato, spiced, slow-cooked & garnished with soured cream. Best served with rice or chips.	£7

Hot Sides

Our hot sides are optional extras that turn our main dishes into full meals. Most can be mixed with your main of choice to help it go further, and all are priced per sharing platter suitable for 10 or more people.

Steamed Rice	One rice steamer full of Basmati Rice.	£5
Garden Peas	A giant bowl of buttered garden peas.	£5
Chips	A giant bowl of golden chips, lightly salted.	£10
Egg Noodles	Giant bowl of egg noodles.	£10
Mashed Potato	Giant bowl of creamy, buttery mashed potato.	£10
Boiled Potatoes	Giant bowl of boiled and salted potatoes.	£10
Hash Browns	Giant platter of golden hash browns.	£15

Desserts

Our specialty desserts are bought and sliced to order just for you. Price is per whole 14 portion cake, and gluten free options are available on request.

Victoria Sponge	Sugar dusted sponge cake with cream and fruit jam	£20
Gâteaux	Strawberry, black forest, or coffee & mandarin.	£25
Chocolate Fudge Cake	chocolate sponge and lashings of chocolate fudge.	£25
Cheesecake	Strawberry, Lemon, or Toffee swirl.	£25
Celebration Cake	Madeira cake with jam, cream, and fondant icing.	£30
Traybake Cake	Carrot cake, coffee & walnut or lemon drizzle.	£20
Chocolate Brownie Slice	Rich chocolate brownie, great for finger-food buffet	£25

