

Buffet Quantities

Our Buffets are designed and quantified to provide an ample Supper Buffet. They are not intended as a full meal. If you wish to increase the quantities or add supplementary items we are happy to discuss any requests with you.

- Option A - Ham & Turkey Buffet -

Slice of Ham	-	1 slice per guest
Slice of Turkey	-	1 slice per guest
Chicken Drumsticks	-	75 per 100 guests
White & Granary bread rolls	-	1 per guest
Butter portions	-	2 per guest
Garlic bread slices	-	1 per guest
Buffet sausage rolls	-	1 per guest
Buffet Pork pie half	-	1 per guest
Chicken nuggets	-	2 per guest
Cocktail sausages	-	1 per guest
Vegetarian baked quiche	-	1 slice per guest
Vegetarian Samosa's	-	1 per guest
Mini pizza - Ham / Cheese	-	1 per guest
Vol au vents - Prawn / Mushroom	-	1 per guest
Sweet pickled onions	-	1 jar per 100 guests
Cheese & pineapple on sticks	-	1 per guest
Lettuce, Cucumber & Tomato Salad	-	2 trays per 100 guests
Coleslaw	-	2 bowls per 100 guests
Crisps	-	unlimited, serve as required

- Option B - Traditional Finger Buffet -

One Round of Sandwiches per guest - (2 slices of bread per sandwich cut to 4 quarters per guest) of the following 4 fillings - Boiled Ham, Grated Cheddar Cheese, Roast Beef, Sliced Roast Turkey. And 3 sides French Stick (i.e. 1.5 sticks) of both the following fillings - Tuna Mayonnaise and Egg & Cress with mayonnaise.

Buffet sausage rolls	-	1 per guest
Buffet Pork pie half	-	1 per guest
Chicken nuggets	-	2 per guest
Vegetarian baked quiche	-	1 slice per guest
Vegetarian Samosa's'	-	1 per guest
Mini pizza - half ham & half cheese	-	1 per guest
Assorted vol au vents - Prawn / Mushroom	-	1 per guest
Chipolata sausages	-	2 per guest
Sweet pickled onions	-	1 jar per 100 guests
Cheese & pineapple on sticks	-	1 per guest
Black Pudding	-	50 slices per 100 guests
Assorted green salad	-	2 trays per 100 guests
Crisps	-	unlimited, serve as required

- Option C - Hog Roast -

Approx. 2 pork baps per guest served with adequate stuffing, apple sauce & crackling

- Option D - Pate & Cheese Supper -

<i>1oz Slice of Mature Cheddar</i>	-	<i>75 slices per 100 guests</i>
<i>Somerset Brie</i>	-	<i>75 slices per 100 guests</i>
<i>Blue Stilton</i>	-	<i>50 slices per 100 guests</i>
<i>Red Leicester</i>	-	<i>50 slices per 100 guests</i>
<i>Duck & Orange pate</i>	-	<i>50 slices per 100 guests</i>
<i>Chicken Liver & Mushroom pate</i>	-	<i>50 slices per 100 guests</i>
<i>Salmon pate</i>	-	<i>50 slices per 100 guests</i>
<i>Wholemeal Biscuits</i>	-	<i>unlimited, serve as required</i>
<i>Assorted Crackers</i>	-	<i>unlimited, serve as required</i>
<i>Sliced crusty bread</i>	-	<i>1 stick per 10 guests</i>
<i>Celery</i>	-	<i>unlimited, serve as required</i>
<i>Apples</i>	-	<i>unlimited, serve as required</i>
<i>Green & Black Grapes</i>	-	<i>5 bunches per 100 guests</i>

- Option E - Barbeque Buffet -

<i>Spicy chicken wing</i>	-	<i>2 per guest</i>
<i>Chicken drumstick</i>	-	<i>1 per guest</i>
<i>Marinated pork spare ribs</i>	-	<i>1 per guest</i>
<i>Jumbo sausage</i>	-	<i>1 per guest</i>
<i>Vegetarian Baked Quiche</i>	-	<i>75 slices per 100 guests</i>
<i>Garlic Bread Slices</i>	-	<i>1 per guest</i>
<i>Jacket potatoes</i>	-	<i>1 per guest</i>
<i>Fresh home-made coleslaw</i>	-	<i>2 bowls per 100 guests</i>
<i>Grated cheese</i>	-	<i>4 bowls per 100 guests</i>
<i>Hot baked beans</i>	-	<i>5 kg's per 100 guests</i>
<i>Vegetarian Chilli</i>	-	<i>5 kg's per 100 guests</i>
<i>Assorted rolls</i>	-	<i>1 per guest</i>
<i>Butter portions</i>	-	<i>2 per guest</i>
<i>Green salad</i>	-	<i>2 trays per 100 guests</i>

- Option J - Hot Pork Buffet -

<i>Leg of Roast Pork</i>	-	<i>1 Leg per 20 guests</i>
<i>Stuffing</i>	-	<i>as required</i>
<i>Apple sauce</i>	-	<i>as required</i>
<i>Soft flour baps</i>	-	<i>1 per guest</i>
<i>Potato Wedges</i>	-	<i>1 bag per 25 guests</i>
<i>New potatoes</i>	-	<i>ave. 2 per guest</i>
<i>Coleslaw</i>	-	<i>2 bowls per 100 guests</i>
<i>Lettuce, Cucumber, Tomato & Radish Salad</i>	-	<i>2 bowls per 100 guests</i>
<i>Butter Portions</i>	-	<i>2 per person</i>