

MAIN BUFFET ITEMS

5 choices – £12 per head

Choose 3 from section 1 and 2 from section 2

7 choices – £15 per head

Choose 4 from section 1 and 3 from section 2

Section 1:

Mediterranean Vegetable Skewers – served with spicy tomato sauce (Vg) (GF)

Roasted Cauliflower – roasted cauliflower in olive oil topped with roasted almond flakes (Vg) (GF)

Pearl Couscous and Tofu Salad (Vg)

Vegetable Green Gyoza – served with a ginger and coriander dipping sauce (V)

Sweetcorn Fritters (Vg)

Tender Popcorn Chicken – served with garlic mayo

Mixed Olives (Vg) (GF)

Fruit Salad (Vg) (GF)

In-house Baked Cookies (V)

Section 2:

Mini Battered Haddock – served with homemade tartar sauce (GF)

Breaded Halloumi Sticks – served with jalapeno mayonnaise (V)

Harissa Marinated Chicken Skewers – served with Tzatziki (GF)

Vegetable Samosas – served with tamarind sauce (Vg)

Pigs in Blankets – served in a honey and wholegrain mustard glaze

Falafel, Rocket and Sundried Tomato Sandwiches (Vg)

Grilled Courgette Penne Pasta – with green pesto (VG)

Mozzarella, Green Pesto, Tomato and Rocket Sandwiches (V)

Jaffa cake (Vg) or Lemon drizzle cake (Vg)

SANDWICH/WRAP PLATTERS

Choose 4 fillings – £8.50 per head

Coronation Chicken

BLT – bacon, lettuce and tomato

Ploughman's – ham, cheese, apple and tangy pickles

Smoked Salmon – salmon, cream cheese and avocado

Egg and Cress (V)

Brie, Cranberry and Rocket (V)

Mozzarella, Green Pesto, Tomato and Rocket (V)

Hummus, Roasted Red Pepper and Spinach (Vg)

Falafel, Rocket, Sun-Dried Tomato (Vg)

(V) Vegetarian

(Vg) Vegan

(GF) Gluten Free

Please ask us about any additional dietary requirements you may have.

Sandwiches are made with a mix of white or whole-wheat bloomer bread, wraps or baked ciabatta, please let us know if you have a preference (GF options are available).

Main buffets items are served with skin on fries (GF) & fresh green salad bowls (GF).

Sandwich platters are served with salad bowls and bowls of crisps.

Prices are exclusive of VAT

All catering consumed on the premises must be supplied by Phoenix

SWEET TREATS

Maize & Grace popcorn – £3 per head (Vg)
(GF)

Selection of Danish Pastries – £2.50 per head
(V)

Freshly baked in-house cookies – £2 per head
(V)

Cakes – £3 per head

– Carrot Cake (V)

– Chocolate Brownie (V) (GF)

– Jaffa Cake (Vg)

– Lemon Drizzle (Vg)

(V) Vegetarian

(Vg) Vegan

(GF) Gluten Free

HOT REFRESHMENTS

Tea & filter coffee

£2.50 per head per serving

£3.50 per head unlimited servings

Tea, filter coffee & biscuits

£3 per head per serving

£4 per head unlimited servings

COLD DRINKS & RECEPTIONS

Prosecco – £7 per head

175ml House Red or white wine – £6 per
head

Corona or Budweiser – £4 per head

Corona Cero – £3.50 per head

Belvoir Farm premium sparkling drinks – £3
per head

Fresh fruit juices – £2.50 per head

Cocktails – £8 per head

Mocktails – £5 per head

Cold Drinks & Receptions are priced per head for one drink per person. To allow for more drinks per person, simply multiply the price per head by the amount of drinks per person you would like to provide.

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