

Fork Buffet

Whole dressed Scottish salmon, poached, skinned and decorated. Tender flakes served to your plate with wedges of lemon

Honey roast ham, Yorkshire ham, oven roasted whilst basted with a mix of honey and mustard, finished as a caramelized glaze

Homemade quiche (V), wedges of savoury quiche with a choice of fillings including quiche Loraine, olive and sun dried tomatoes, mushroom, goat's cheese and herb, asparagus, French onion, Wensleydale and apricot or cottage cheese and broccoli

New potatoes with chives, new potatoes cooked in their skins, then bound whilst warm in mayonnaise with finely chopped shallots and gherkins, finished with freshly chopped chives

Continental mixed leaves, a colourful selection of crisp and refreshing broken mixed leaves

Tomato and feta cheese, a simple and delicate combination of sliced tomatoes and crumbled feta cheese, drizzled with extra virgin olive oil and balsamic vinegar

Homemade coleslaw, a combination of shredded white and red cabbage mixed with grated carrot and bound together with mayonnaise

Continental breads, a selection of freshly baked breads with butter

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Apple crumble tart, English Bramley apples sandwiched between a rich butter pastry and a crunchy cinnamon crumble

Cheesecake, a traditional cheesecake on a biscuit base served with seasonal fruits

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A selection of cheeses, with grapes and celery

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Tea and coffee

£36.50 per person

The buffet menu can be tailored to suit any dietary requirements and special preferences that you may have. Please discuss any alternatives with our wedding chef who will be happy to suggest a variety of options to suit your tastes and requests.