

Celebrations | Weddings | Functions

Bay Buffet Three 2025

(Monday to Thursday's Minimum Numbers of 35 People) (Friday, Saturday, and Sunday Minimum Numbers of 60 People)

Hand Carved Cold Meats

Roasted Rump of Beef Honey Glazed Ham Breast of Turkey Smoked Salmon

Luxury Royal Greenland Prawns
Sausages in a sticky Honey and Mustard Glaze
Battered Chicken Bites with Garlic Dip
Breaded Mushrooms with a Yogurt and Mint Dip

Homemade Quiche Bread Whole Tail Scampi Freshly Baked Bread Roll Sausage Rolls

Breaded Mozzarella Sticks

Chips or Roast Potatoes
Seasonal Salad, Beetroot Homemade Coleslaw, Tomatoes, Cucumber and Pickled

Onions

Additional Extras – £2.95 Per Person

Chefs' Lemon Meringues V

Served with pouring cream

Old Fashioned Homemade Fruit Trifle V

Served with pouring cream

A Luxury Rich Belgian Chocolate Ganache Tart $V\ VG\ GF$

Served with pouring cream

A Half Plain or Fruit Scone served Warm

Accompanied with Strawberry Jam and Clotted Cream

£27.95 per person

. V) = Vegetarian, (VG) = Vegan, (GF)= Gluten Free, (GFA) = Gluten Free Alternative

Gluten free and Vegan menus available

All our produce is sourced locally wherever possible.

If you have any food intolerance, allergies or special diets please inform us of your requirement we do everything to avoided cross contamination, we cannot guarantee our food is completely free of allergens and may contain trace.

Terms and Conditions

This Menu is subject availability, price increase and is at the General Manager's discretion and this menu can be withdrawn at any time.