



Celebrations | Weddings | Functions

Mermaid Buffet 2025

(Sunday to Thursday's Minimum Numbers of 35 People)

(Friday and Saturday Minimum Numbers of 60 People)

Homemade Chicken Curry served with Steamed Basmati Rice *GF*

Battered Chicken Bites *GFA available*

Mini Vegetable Spring Rolls *V*

Breaded Mozzarella Sticks *V*

Chefs Homemade Cheese and Onion and Brie Cranberry Quiche *V*

Westcountry Sausage Rolls

Cheese and Pineapple *V GF*

Breaded Wholetail Scampi

Breaded Mushrooms *V*

Dips Sweet Chilli, Mayonnaise, Tartar Sauce and BBQ sauce *V GF*

Tossed Mixed Salad *V GF*

Homemade Coleslaw *V GF*

Pickled Onions *V GF*

Chips or Roast Potatoes *V*

Sandwich Selection on Freshly Baked Hallett's White or Granary Bread Choose 4 of the following Fillings Honey Roast Ham, Tuna and Mayonnaise, Coronation Chicken, Egg Mayonnaise, *V* Cheddar cheese & Chutney *V* and Brie and Cranberry *V*.

Sweet Endings

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

£19.95 Per Person

V = Vegetarian, VG = Vegan, GF= Gluten Free, GFA = Gluten Free Alternative

Gluten free and Vegan Choices 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 avoid 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This Menu is subject availability, price increase and is at the General Manager's discretion and this menu can be withdrawn at any time