

Celebrations | Weddings | Functions

Bay Buffet One 2025

(Monday to Thursday's Minimum Numbers of 30 People) (Friday, Saturday, and Sunday Minimum Numbers of 50 People) Manor Farm Roasted Chicken Thighs Battered Chicken Bites Homemade Cheese and Onion Quiche V Local Sausages in a sticky Honey Mustard Glaze Westcountry Sausage Rolls Breaded Mozzarella Sticks V Breaded Garlic Mushrooms V Vegetable Spring Rolls V Homemade Coleslaw V Tossed Mixed Salad Dips Sweet Chilli, Mayonnaise, Tartar Sauce and BBQ sauce V Choice of Chips V 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.

£15.95-per person

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 Fairtrade Filter Coffee and Mints @ £2.50 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General Manager's discretion and this menu can be withdrawn at any time.