



Celebrations | Weddings | Functions

Bay Buffet Two 2025

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

(Friday, Saturday, and Sunday Minimum Numbers of 60 People)

Manor Farm Roasted Chicken Thighs

Battered Chicken Bites

Vegetable Spring Rolls ✓

Breaded Mozzarella Sticks ✓

Local Sausages in a sticky Honey Mustard Glaze

Chefs Homemade Cheese and Onion Quiche ✓

Westcountry Sausage Rolls ✓

Cheese and Pineapple ✓

Breaded Wholetail Scampi

Vegetable Samos's ✓

Breaded Mushrooms ✓

Dips Sweet Chilli, Mayonnaise, Tartar Sauce and BBQ sauce

Homemade Coleslaw ✓

Chips or Roast Potatoes ✓

Sandwich Selection on Freshly Baked Hallets Bakery White and Granary Bread Choose

four of the following Fillings Honey Roast Ham, Tuna & Mayonnaise.

Egg Mayonnaise, Cheddar Cheese & Chutney, Prawn & Seafood Sauce

Coronation Chicken and Brie & Cranberry Sauce

£16.95 per person

Additional Extras – £2.95 Per Person

Chefs' Lemon Meringues ✓

Served with pouring cream

Old Fashioned Homemade Fruit Trifle ✓

Served with pouring cream

A Luxury Rich Belgian Chocolate Ganache Tart ✓ *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 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This Menu is subject availability, price increase and is at the General Manager's discretion and this menu can be withdrawn at any time.