

NINETEEN

Buffet

(Dietary will be catered for separately)

BUFFET

Cold

SELECTION OF COLD MEATS

Served with accompaniments

SMOKED SALMON

Capers, pickles, herbs & horseradish cream

TOMATO & MOZZARELLA | V

Basil, herbs & balsamic glaze

Served with a selection of breads & salads
with a choice of
potato salad or seasoned fries.

£16 PER PERSON

Minimum Numbers | 10 people

BUFFET

Afternoon tea

SANDWICHES | VEA

Honey & mustard glazed ham, Dijonnaise
Slow roasted topside of beef, horseradish, rocket
Cucumber & mint cream cheese
Smoked salmon & lemon cream cheese

SCONES & PASTRIES | VEA

Freshly baked scones, clotted cream & jam preserve
An assortment of cakes and pastries

TEA STATION

A selection of English, Earl Grey & breakfast teas

£20 PER PERSON

Minimum Numbers | 12 people

BUFFET

Add-ons

BARBECUE GLAZED CHICKEN WINGS | £2 PP

CHILLI NACHOS | £3 PP

MAC & CHEESE | £2 PP

CORN ON THE COB | CHILLI BUTTER | £2 PP

WILD MUSHROOM ARANCINI | £3 PP

HONEY & MUSTARD GLAZED SAUSAGES | £2 PP