



ENCHANTED TWILIGHT

Light Buffet Menu

Select one from the three options below

PLOUGHMAN STYLE PLATTER WITH BABY JACKET POTATOES

Roast chicken ploughman pickles, crusty bread, raw roots, and shoots
Local Cheese ploughman, pickles, crusty bread, raw roots, and shoots (V)
Vegan ploughman, pickles, crusty bread, raw roots, and shoots (Ve)

SOURDOUGH PIZZA WITH ROSEMARY FRIES

Buffalo mozzarella, tomato, and garlic (V)
Pulled BBQ pork, confit peppers and spring onions.
Vegan feta, olive tomato and basil (Ve)

EARLY BREAKFAST SCOTCH ROLL WITH CHUNKY CHIPS

Bacon sausage and fried egg
Hash brown, spinach, and egg mayonnaise (V)
Beef tomato, mushroom, hash brown (Ve)



FOOD ALLERGIES & INTOLERANCES: before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens.

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CANAPE MENU

**TWO COLD
& TWO HOT**

**FOUR COLD
& TWO HOT**

**SIX COLD &
THREE HOT**

COLD CANAPES

Provençal Selection (V)
Mediterranean Vegetable Skewers (V)
Houmous, Za'atar and Sundried Tomato (VE)
Red Pepper Tapenade and Roasted Artichoke (VE)
Churrasco Chicken
Chicken and Chorizo
Seafood Selection
Smoked Salmon and Dill Blini
Mini Filled Bagels

HOT CANAPES

Mini Cheese Burgers
Cottage Pie Bites
Marinated Beef Skewers
Vegetable Quesadilla (V)
Tempura Prawns, Chipotle Dip
Lemongrass Salmon
Teriyaki Chicken
Pulled Pork Croquettes
Roast Beef Yorkshire Pudding



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FINGER BUFFET

CHOOSE FIVE SAVOURY ITEMS

- Pulled Pork Croquettes
- Cheese and Onion Quiche (V)
- Macaroni and Cheese Bites (V)
- Southern Fried Chicken Strips
- Tandoori Chicken, Heritage Tomatoes, Mango and Coriander Salsa
- Mini Steak and Ale Pies
- Oriental Chicken Skewers with Crispy Cheese and Pickle Bites
- Pork and Apple Sausage Roll
- Buffalo Mozzarella and Semi-Dried Tomato Bruschetta (V)
- Oak-Smoked Salmon, Dill & Ricotta Choux

BUFFET CHOICES WILL BE ACCOMPANIED BY:

- Selection Of Finger Sandwiches, Open Sandwiches and Filled Brioche Sliders
- Spicy Potato Wedges and Dips (V)
- Mixed Leaf Salad and Crudities (VE)

CHOOSE TWO SWEET ITEMS

- Chocolate Mousse
- Strawberry Tartlet
- Seasonal Fruit Salad (VE)
- Crème Brulee
- Chocolate Brownie
- Strawberry Trifle
- Banoffee Pie
- Salted Caramel Mousse
- Lemon Meringue





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FORK BUFFET

CHOOSE THREE HOT DISHES

- Pulled Beef Chilli, Rice and Soured Cream
- Middle Eastern Style Pulled Lamb Served with Flatbreads and Minted Yoghurt
- Chicken, Chorizo and Seafood Paella Served with Patatas Bravas
- Moroccan Chicken, Apricots and Almonds Served with Herb Cous Cous
- Thai Green Chicken Curry with Rice
- Louisiana Style BBQ Pulled Pork Served with Soft Rolls and Sweet Potato Fries
- Punjab Chicken Tikka Masala Served with Rice, Poppadoms and Chutneys
- Tandoori Spiced Potatoes, Cauliflower and Spinach (Ve)
- Five Bean Chilli Served with Soft Tortillas and Guacamole (Ve)
- Sweet Potato, Aubergine and Chickpea Tagine Served with Lemon Cous Cous (Ve)
- Moroccan Meatballs and Chickpeas in a Tomato Sauce
- Chargrilled Vegetables in Romesco Sauce (Ve)
- Roasted Piri Piri Chicken and Sweet Potato Wedges
- Butternut Squash and Pistachio Borek (Ve)

BUFFET CHOICES WILL BE ACCOMPANIED BY:

- Rainbow Root Slaw, Chilli and Coriander Dressing (Ve)
- Seasonal Leaves, Tomato, Cucumber and Peppers (Ve)
- Cos Leaves, Crispy Croutons, Italian Cheese and Caesar Dressing (V)
- Garlic and Lemon Zest Broccoli (Ve)
- Honey and Thyme Roasted Carrots (Ve)
- Rustic Bread Selection

CHOOSE TWO SWEET ITEMS

- Chocolate Mousse
- Strawberry Tartlet
- Seasonal Fruit Salad (Ve)
- Crème Brulee
- Chocolate Brownie
- Strawberry Trifle
- Banoffee Pie
- Salted Caramel Mousse
- Lemon Meringue



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