



Finger Buffets

THE FRITHAM

£5.60+vat

A light buffet with our most popular nibbles

- Filled sandwiches (*meat, fish and vegi options*)
- Local produce chicken marinated in a light tikka dressing served with minted yoghurt dip
- Homemade roasted vegetable and mozzarella flan
- Cocktail Lincolnshire sausages with bbq dip
- Savoury pick-up-platter (*cherry tomatoes/silver skin onions/olives and cheese*)

THE WELLOW

£6.50+vat

A more substantial buffet with plenty of flavour and colour

- A selection of rolls and sandwiches
- Dipped and dusted lime and chilli chicken
- Mini onion bhajis with yoghurt and chive dip
- Homemade mini quiche
- Homemade blinis topped with cream cheese and prawn
- Local produce sausage skewers with tomato and baby onion
- Crisps
- Fresh fruit selection

THE EXBURY

£7.50

A filling buffet with lots of variety

- Homemade Savoury Red Onion Scones topped with: *Cream cheese, Basil and Olives*
Cream Cheese, Crispy Bacon & Tomato
- Pan Fried Crisps - Crudities with Homemade Dips
- A Selection of Tortilla Wraps & Rolls
- Chicken Korma Naan Bread
- Brie & Mango Filo Parcels
- Homemade Mini Yorkshire with Beef & Horseradish
- Homemade Tray Bake

THE NEW FOREST

£8.00+vat

Many ingredients sourced from local producers

- Local produce chicken coated with home made herby bread crumbs with citrus dip
- Homemade puff pastry tarts topped with caramelized red onion marmalade and local goats cheese
- Cheese board including local, continental and British cheeses offered with crackers homemade chutney, and celery
- Rolls filled with a selection of local meats, cheeses, egg and salads
- Homemade sausage rolls
- A selection of homemade muffins

THE BURLEY

£9.95+vat

A Luxury Buffet

- Oven cooked local produce goujons
- Mozzarella and cherry tomatoes on a bed of mixed leaf salad
- Roll filled with luxury filling
- Mini croissants filled with continental meats and cheese
- Homemade pesto blinis topped with marinated pepper and coriander
- Jumbo king prawns with sweet chilli dip
- Feta basil and olive skewers
- Mini duck rolls with hoi sin
- Mini smoked salmon bagels
- Homemade sesame sausage rolls
- Pan fried crisps and focaccia bread with balsamic dipping oil
- Homemade lemon and lime tray bake

Buffet Extras

Cut Fruit Platter	£1.85 per por
Homemade Soups	from £2.20 per por
Crudities with Homemade Hummous	80p per por
Homemade Cake	£1.00 per por
Biscuit Selection	40p per por
Mini Danish Pastries	£1.10 per psn

Individual Salad Bowls

(also suitable to use in the packed lunches)

Simple Salad (<i>mixed green salad, tomatoes, cucumber and mustard cress</i>)	£2.25 per por
Homemade Chicken Caesar Salad	£3.50 per por
Tuna Nicoise	£3.50 per psn
Layered Prawn Salad with Marie Rose Sauce	£4.00 per psn
Lemon & Pepper Cous Cous with roasted vegetables	£3.50

Packed Lunches

(provided individually packed in white paper lunch bags)

Simple Sandwich Lunch	£4.50 +vat
<i>one round of sandwiches, one packet of walkers crisps, one piece of seasonal fruit, one bottle (50cl) new forest mineral water</i>	

Fill me up Packed Lunch!

Filled baguette	£6.50
<i>one packet of kettle crisps, one piece of seasonal fruit, one packet of biscuits (3), one homemade muffin, one bottle of new forest mineral water (50cl)</i>	

Drinks

New Forest Water Still/Sparkling (75cl glass bottles)	£2.10+vat
Chilled Orange Juice 1 litre	£2.00+vat
Chilled Apple 1 litre	£2.30
Hill Farm Orchard Apple Juice (75cl)	£3.50+vat
Tea/Coffee	90p per person +vat

por - Portion
psn - Person