

Buffet 1 - £6.95



- **Selection of open sandwiches**

Smoked salmon

Beef & horseradish

Fine ratatouille

- Homemade vol au vents

- **Mini tarts**

Sundried tomato & mature cheddar

Spinach & Roquefort

Smoked salmon & cream cheese

- Local butchers gala pie with homemade chutney

- Chicken Satay skewers

Add

£2.00

- Ginger parkin

- Scones with local jam & whipped cream

Add

£1.75

- Freshly brewed coffee & tea



Buffet 2 - £9.95



- **Selection of open sandwiches**

Smoked salmon

Beef & horseradish

Fine ratatouille

- Mini vegetable quiches
- Local butchers gala pie with homemade chutney
- Honey roast ham with cloves
- Mini prawn cocktail
- Homemade vol au vents
- Minted new potatoes
- Selection of salads
- Bread basket

Add

£2.50

- Ginger parkin
- Scones with local jam & whipped cream
- Fresh fruit platter

Add

£1.75

- Freshly brewed coffee & tea



Buffet 3 - £13.95



- **Selection of open sandwiches**

Smoked salmon

Beef & horseradish

Fine ratatouille

- Anti Pasto
- Selection of air-dried meats
- Smoked salmon platter
- Farmhouse pate
- Bread basket
- Honey roast ham with cloves
- Classic Waldorf salad
- Dressed green salad
- Minted new potatoes

Add

£3.00

- Classic Victoria sponge
- Scones with local jam & whipped cream
- Fresh fruit platter with brandy snaps
- Treacle tart
- Macaroons

Add

£1.75

- Freshly brewed coffee & tea



Canapes - £3.65



Choose any two per person

- Tomato, basil & baby mozzarella
- Smoked duck & apricot
- Melon & Parma ham
- Goats cheese & balsamic
- Duck parfait
- Smoked salmon with salmon keta
- Smoked ham & Roquefort
- King prawn cocktail



Starters



Please choose the same option from each course for all your guests

- Homemade soup with warm bread £4.00
- Yorkshire gammon terrine with pineapple pickle & bread £4.50
- Thai crab cake with sticky chilli jam £4.95
- Confit duck leg with stewed puy lentils £5.25
- Smoked salmon plate with caper & dill lemon butter £5.95
- Risotto of Cornish crab with parmesan £6.00
- Salad of Hardwick ham, figs & watercress £6.50



Main Courses



Please choose the same option from each course for all your guests

- Roast fore rib of beef, duck fat roasties & Yorkshire pudding £10.95
- Pot roast chicken supreme with new potatoes £13.00
- Saddle of Derbyshire lamb with spinach and confit garlic £14.00
- Rare breed pork three ways: confit, roast loin & crispy crackling £12.00
- Pan fried salmon fillet with vanilla butter sauce & Jersey Royals £10.95
- Risotto of wild mushrooms with summer truffles £9.00
- Roast cod chunk with a parsley & pistachio crust and wilted greens £12.95
- Sausage & mash with thick onion gravy £9.50

Main courses are served with a bowl of buttered seasonal vegetables



Puddings



Please choose the same option from each course for all your guests

- Traditional treacle tart with English custard £4.75
- The Original Bakewell Pudding with English custard £4.75
- Chocolate torte with orange sorbet £4.75
- Baileys cheesecake with summer berries & vanilla ice cream £4.75
- Summer pudding with clotted cream and rosemary jelly £4.75
- Our own sherry trifle £4.75
- English cheese plate with grapes & biscuits £6.00





Hot Beverages

- Freshly brewed coffee £1.75
- Tea (breakfast, earl grey, camomile & fruit) £1.75

Arrival Drinks

- Pimms & lemonade, with mint cucumber & strawberries £3.75
- Bucks Fizz, our House Champagne with fresh orange juice £4.50
- Glass of chilled House Champagne £4.65
- Glass of chilled House Cava £3.35
- Bellini, our House sparkling wine & fresh peach juice £3.55
- Mulled wine £3.60
- Jug of fresh orange juice £5.50
- Cranberry & orange punch £5.95
- Large bottle of sparkling water, with lemon & lime £3.75

Wines

We are pleased to offer our full wine list for your event – please ask for a list of our up to date wines.

