



TALES OF TEA



PRIVATE HIRE BUFFET SAMPLE MENU



BUFFET FINGER FOOD

Smoked ham, plum tomato & dijon mustard - Granary Bread
Croxton manor mature cheddar cheese, tomato & onion chutney-
White Bread
Mashed egg mayonnaise & mustard cress - Wholemeal bread
Tuna, spring onion & mayonnaise - White Bread
Mini sausage roll - Real ale chutney
Tempura king prawn - Sriracha chilli sauce
Mini steak & ale pie
Watermelon, mozzarella & Parma ham skewer
Sun-blush tomato & olive tartlets
Lemon sole goujons - lemon & caper mayonnaise
Baked mini jacket potato - filled with cream cheese & chives
Potted seasonal berry Eton mess
Fresh fruit platter

From £26 per person.

Please note that our dishes may contain one or more of the following allergens: cereal, peanuts, nuts, fish, shellfish, sesame seeds, eggs, milk, soya, celery, celeriac, mustard, sulphuric dioxide, and sulphites. If in doubt, please ask a member of staff. Please note the menu is subject to change at our discretion.

