

BUFFET MENU 2026

Our suppliers & produce are very seasonal so items may change throughout the year

COLD BUFFET £35 per person

Deep filled focaccia sheet sandwiches choose up to 2 fillings;

Tomato, basil pesto, mozzarella & prosciutto

Spice roasted chicken, apricot & sultana curried mayo, cos lettuce

Chargrilled chicken, black garlic mayo, rocket & parmesan

In house cured & smoked salmon, pickled cucumber, dill creme fraiche

Hot-smoked salmon, chive & black pepper cream cheese, gherkin

Roast pepper & courgette, caramelised onion, hummus & labneh cheese

Large cutting tarts choose 2 flavours

In house cured smoked bacon, leek & mustard

English asparagus, broccoli, blue cheese & walnut (when in season)

Beetroot, feta & horseradish

3 local cheeses, chive, hazelnut & truffle

Smoked salmon, mascarpone & watercress

Salads choose up to 2 salads

Aged feta, slow roast tomato, cucumber, olive, red onion, mint, cos lettuce

Heritage tomato, roasted pepper, basil, oregano, mozzarella, balsamic, croutons

Preserved citrus tabbouleh, tahini, lemon, garlic, parsley, mint, onion, tomato, date syrup

Shaved fennel, orange, pomegranate, pickled red onion, toasted pumpkin seeds

Thai satay rice noodles, smoked tofu, radish, beansprouts, spring onion, toasted peanuts

New potato, shredded ham, chive, mayonnaise, yogurt, lemon zest

House kimchi slaw, cashew, ginger, spring onion

Platters choose 1

Beetroot & gin cured salmon, gherkin salsa

Marmalade & clove glazed ham, red onion marmalade

Cured fish & charcuterie meats

GOS pork, cheddar & pickle sausage roll, quail's scotch egg, local pork pie, pickles

Mushroom & walnut pate, beer mustard

Miso glazed tofu, crispy onion & cashew crumb

Squash falafel, sweet chilli hummus, spice roasted chickpeas

Breads choose 2

Confit garlic & olive focaccia

Malted wheat sourdough loaf

Treacle, oat & buttermilk soda

Chargrilled yogurt & onion seed flatbreads

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COLD BUFFET continued £35 per person

Desserts choose 2

Chef's signature salted caramel brownie

Fresh lemon curd tart, torched Italian meringue, passionfruit gel

Sticky toffee & date loaf, ginger toffee sauce, caramel fudge

Fresh berry & vanilla creme patisserie tart, apricot glaze

Seasonal fresh fruit platter, mint sugar

Gloucestershire cheeses, crackers, chutney & grapes

GRAZING TABLE

A visually stunning, decadent upgrade on the traditional buffet. An elaborate display of small bites for your guests to graze on. To include sliced meats & fish, savoury pastries, viennoiserie, crisps, nuts & crackers, cheeses, vegetables, fruit, mini desserts, layered cakes, dips & toppings...

The possibilities are endless!

PRICE: £50 per person

Please add serving staff cost:

For up to 12 people of £180,

For over 12 add £360

For over 20 POA

For hot buffet choices, please see our live fire & BBQ menus

We can create a bespoke menu tailored to your event, as well as arranging serving staff, if needed. Alternatively, we can just drop the food off for an informal buffet

Our Chefs make everything from scratch using as much local & seasonal produce as possible. We pride ourselves on being able to showcase the incredible array of amazing small, artisan, independent producers in Gloucestershire and the surroundings, as well as some local foraging

Please inform us of any food allergies or intolerances at time of booking