

Church Gardens

GARDEN - TEA ROOM - VENUE

Lunch Buffet Menus

Lunch Buffet Menu 1 £12pp + VAT

- Please choose 4 sandwiches, 1 nibbles, 2 sides & 2 dessert options

Lunch Buffet Menu 2 £16pp + VAT

- Please choose 4 sandwiches, 1 nibbles, 2 sides, 2 salads & 3 dessert options

Lunch Buffet Menu 3 £20pp + VAT

- Please choose 4 sandwiches, 1 nibbles, 2 sides, 3 salads, 1 quiche & 3 dessert options

Sandwiches:

- Smoked salmon, cucumber and cream cheese
- Prawn mayonnaise, made with homemade Marie Rose sauce
- Ploughman's; mature cheddar, British crumbed ham and pickle
- Egg mayonnaise with freshly chopped chives
- Tuna mayonnaise, combined with celery and spring onion crunch
- Chickpea mayonnaise with celery & red onion crunch
- Coronation chickpea topped with fresh lettuce leaves
- Hummus, Cilantro Chutney, sundried tomatoes, red onion and cucumber
- Traditional mixed red Leicester and cheddar cheese and red onions

Quiches made with Homemade Shortcrust Cheese Pastry

- Smoked bacon, courgette, pea, pepper and mushroom
- Spinach, sundried tomatoes, cheddar and spring onion

Nibbles:

- Selection of Kettle crisps
- Caprese skewers with balsamic glaze
- Assortment of marinated mixed olives
- Toasted paprika spiced almonds
- Antipasti skewers
- Breadsticks and cheese twists

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Salads:

- Mixed green leaf salad with cucumber, tomatoes, pepper & radish
- Homemade potato salad
- Pasta salad with pesto, feta cheese, sundried tomatoes, olives and home-grown basil
- Fresh homemade coleslaw
- Colourful mixed bean salad dressed with homemade vinaigrette and basil
- Mediterranean Salad (Green leaves, red onion, tomatoes, olives and feta cheese)
- Rocket, parmesan & pine nut salad with balsamic glaze
- Watermelon Salad with Feta, Cucumber, and Mint
- Crunchy fennel and orange salad tossed with honey mustard dressing, parmesan shavings, toasted pine nuts and orange mint

Sides:

- Homemade hummus with selection of crudités
- Homemade sausage rolls with spiced apple and pear chutney
- Sundried tomato, garlic sautéed courgette and feta tarts
- Fresh tomato, red onion, basil bruschetta
- Serrano ham, rocket and ricotta crostini
- Smoked mackerel pate crostini topped with zesty cucumber crunch salad garnish

Dessert:

- Chocolate coated strawberries
- Chocolate fudge brownies
- Fresh fruit skewers
- Freshly baked plain & fruit scones with clotted cream and strawberry jam
- Chocolate chunk cookies
- Mini carrot loaf cakes