



SPECIAL OCCASION BUFFET – SAMPLE MENU

Choose any 5 dishes for £18.95 per head [minimum 15 guests]

Breads, Café du Monde Coffee / Eilles Teas and shortbread biscuit included for an additional £3.50pp

COLD BUFFET

Selection of finger sandwiches:

Egg mayonnaise

Tuna and red onion

Ham, Dijonnaise

Cheddar and chive mayonnaise

Cucumber and cream cheese

Tomato and basil bruschetta

Quiche:

[Ham and leek -or- Cheddar and red onion -or- Chicken and pesto]

Cheese twist straws

Mini pear, rocket and brie skewers,
balsamic glaze

Caesar salad cups ✓

Selection of vol-au-vents:

Cheese and onion

Ham Dijonnaise

Tuna mayonnaise

HOT BUFFET

Fries

Three cheese arancini, chimichurri dip ✓

Mini cheese and tomato pizza ✓ / Chicken option

Cheese and onion rolls ✓ / Ham option

Mini onion bhajis ✓

Chicken lollipops, chilli honey dip

Mini samosas ✓

Falafel balls, soured cream dip ✓

DESSERTS

Mini jam tarts

Mini vanilla cheesecake

Profiteroles

Mini fruit pizzas:

[blinis, topped with soured cream
selection of seasonal fruits]

Tea & Coffee is available at an additional cost.

For events that do not meet the minimum guest requirement, please speak with The Bell team, who can tailor a bespoke package for your gathering



SPECIAL OCCASION BUFFET – SAMPLE MENU

Choose any 5 dishes for £21.95 per head [minimum 15 guests]
Breads, Café du Monde Coffee / Eilles Teas and shortbread biscuit for an additional £3.50pp

COLD BUFFET

Selection of finger sandwiches:

- Egg and cress mayonnaise
- Smoked salmon and dill cream cheese
- Coronation chicken
- Roasted pepper, hummus, rocket
- Cheddar and onion chutney

Chicken Caesar salad cups

Smoked salmon and cream cheese blinis

Selection of vol-au-vents:

[Prawn Mary Rose -or- Coronation chicken -or- Egg mayonnaise and cress]

Scotch egg halves

Quiche:

[Sun blush tomato and pesto -or- Bacon, sausage and red onion -or- Brie and cranberry]

HOT BUFFET

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| Sausage and caramelised onion rolls | Pulled pork bonbons, apple sauce |
| Mini samosa V | Breaded brie and cranberry dip |
| Cauliflower wings, bang bang sauce | Seasoned potato wedges, BBQ dip |
| Panko coconut shrimp, sweet chilli sauce | Chicken goujons |

DESSERTS

Chocolate tarts

Warm chocolate chip cookies

Selection of sweet-filled donuts:

[Strawberry jam -or- Custard -or- Hazelnut chocolate ganache]

Mini apple parcels

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SPECIAL OCCASION - SAMPLE MENUS

Packages includes Harvey & Co Sourdough and whipped butter Breads, Café du Monde Coffee / Eilles Teas and shortbread biscuit included [minimum 8 guests] -

MENU A

£36.50 per person

Butternut squash soup V
Parmesan and pesto crouton

Chicken supreme GF
Wild mushroom and tarragon mousse, Chateau potatoes,
Chantenay carrots, spinach, red wine jus

Blackcurrant cheesecake
Cassis anglaise, honey tuile

MENU B

£42.00 per person

Dingley Dell ham hock rillettes GF
Dijonnaise dressing, picked radish and carrot, pea shoots

Roasted cod fillet GF
Dill crushed new potatoes, carrot and courgette ribbons
dill cream sauce

Baked lemon tart
Crème Chantilly, raspberry coulis

MENU C

£48.00 per person

Soused mackerel fillet GF
Beetroot purée, baby carrots, radish, chive oil

Slow-cooked Jacobs ladder [rib of beef] GF
Dauphinoise potato, spinach carrot battons,
red wine jus

Mango parfait
Passionfruit glaze

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