



Colonel Porter's
EMPORIUM

BUFFET SELECTION

FINGER BUFFET £11PP

Section of fresh cut bloomer sandwiches
Caramelized onion & Cumberland sausage wellingtons
Spiced buffalo chicken wings, sweet chilli glaze (gf-halal)
Vegetable Indian snack selection (ve/df)
Vegan sausage rolls (ve/df)
Sweet potato & chickpea falafels (ve/gf/df)
Cajun spiced skin on wedges (ve/df/gf)
Smoked cheddar & caramelised onion tartlet (v)
Selection of dips & sauces

HOT BUFFET £17PP

Chicken & chestnut mushroom chaser (gf/df/halal)
Chilli beef & kidney bean con carne (gf/df)
Roast pepper & med veg coconut curry (gf/df/ve)
Braised rice (gf/df/ve)
Sea salt roast new potatoes (gf/df/ve)
Nachos, salsa, sour cream
Selection of house salads (all to be gluten free)
(If guests would like to incorporate finger & hot buffet there will be a £4pp surcharge)

PREMIUM BUFFET



Guests have the option to add appetisers and desserts to their buffet.

Charcuterie Board Selection charcutier meats & pate, olives, sun
blushed tomatoes, chutney & bread
(minimum of 20 people @ £6.95pp)

Cheese Board Selection of local & national cheese, chutney, grapes
celery & water biscuits
(minimum of 20 people @ £5.95 per person)

Desserts Chef's Mini Cake Selection
(£3.95 per person)

(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE (DF) DAIRY FREE



Please make us aware of any dietary requirements or allergies at the time of confirming your catering.

For advice on food allergies and intolerances, please speak to a member of our Team who will be able to assist you.

As we use many ingredients and shared equipment, we are unable to guarantee that our food is fully allergen free due to the risk of cross-contact. Our vegan food is prepared using a vegan recipe but is not suitable for those with milk or egg allergies.

