



ONE SANDWICH & FRIES PER PERSON, CHOOSE FROM:

Cheese & Coleslaw Sandwich *grated mature cheddar mixed with homemade slaw, on sliced white or wholemeal bloomer, skin on fries V*

Ham & Watercress *honey-roasted ham, watercress, sliced tomato and grain mustard mayo, on sliced white or wholemeal bloomer, skin on fries,*

Free Range Egg & Cress Sandwich *chopped soft boiled eggs, black pepper, mayonnaise, on sliced white or wholemeal bloomer, skin on fries V*

BLT Sandwich *crispy streaky bacon, shredded cos, sliced tomato and mayo on white or wholewheat bread, skin on fries*

Prawn Salad Sandwich *prawns, gem lettuce, sliced tomato, seafood sauce, skin on fries*

Toasted Plant Based New York Deli Sandwich *sliced tomato, pickles and English mustard, on white or wholemeal bloomer, skin on fries PB V*

PLUS THREE FINGER BUFFET ITEMS FROM BELOW:

Scotch Egg *mustard mayonnaise*

Lamb Kofte *coconut tzatziki, pomegranate & chilli*

Glazed BBQ Chicken Wings *sticky BBQ sauce, tempura onions GFMA*

H&W Fried Chicken *crispy fried tenders, garlic mayo*

Classic Sausage Roll *tomato ketchup*



ALLERGENS, KCAL & DIETARY REQUIREMENTS: Scan the QR code, or request the allergen tablet for info on Kcals, allergens & cross contamination risks.

GFMA: we can modify this dish to exclude gluten containing ingredients.

VEGETARIAN (V) made with vegetarian ingredients. **PLANT BASED (PB)** made with plant based ingredients, but they may not be suitable for guests with milk or egg allergies

Charcuterie *prosciutto, coppa & salami Milano, celeriac remoulade, fresh fig*

Artichoke Bruschetta *toasted crusty sourdough, marinated artichoke hearts, mint, lemon & roast garlic oil, vegan hard cheese PB V*

Pea, Mint & Basil Arancini *homemade pesto PB V*

Warm Leek, Onion & Tomato Egg Tart, *pea shoot & shallot salad* V

Heirloom Tomato Bruschetta *toasted sourdough, garlic olive oil, ripe heirloom tomatoes, torn basil & pomegranate molasses PB V*

Cranborne Poacher Rarebit *on sourdough, with parsley*

Halloumi Fries & Chilli Jam V

Giant Battered Onion Rings V

Battered Cauliflower 'Wings' *fresh lime, sriracha mayo PB V*

Breaded Garlic Mushrooms *garlic mayo V*

Garlic Ciabatta V

Loaded Nachos *melted cheese, jalapenos, salsa, guacamole & sour cream* V

Panko Fried Prawns *marie rose sauce, lemon wedge*

Calamari Strips *tartare sauce, lemon*

Crispy Blanchbait *tartare sauce, lemon*

Prosciutto Flatbread, *flat mushroom, mozzarella and rocket*

Goat's Cheese Flatbread *goats' cheese, homemade pesto, tomatoes & rocket* V

SWEET

Blueberry Muffin V

Chocolate Muffin V

Scone Jam and Cream V



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Lemon Mini Loaf^V

Oaty Flapjack^V

Bfast Buffet - Mini Danish Pastries - 1 Single^V

Minimum 15 Guests

Sandwich Plate & Three Finger Buffet Choices Per Party

Additional Finger Buffet Choices Are Chargeable Per Head

*** Menu Content Subject to Change***



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