



TALES OF TEA

PRIVATE HIRE BUFFET SAMPLE MENU

Smoked ham, plum tomato & dijon mustard -
Granary Bread

Croxton manor mature cheddar cheese, tomato & onion
chutney - White Bread

Mashed egg mayonnaise & mustard cress
- Wholemeal bread

Tuna, spring onion & mayonnaise - White Bread

Mini sausage roll - Real ale chutney

Tempura king prawn - Sriracha chilli sauce

Mini steak & ale pie

Watermelon, mozzarella & Parma ham skewer

Sun-blush tomato & olive tartlets

Lemon sole goujons - lemon & caper mayonnaise

Baked mini jacket potato - filled with cream cheese &
chives

Potted seasonal berry Eton mess

Fresh fruit platter

From £30 per person.

Please note that our dishes may contain one or more of the following allergens: cereal, peanuts, nuts, fish, shellfish, sesame seeds, eggs, milk, soya, celery, celeriac, mustard, sulphuric dioxide, and sulphites. If in doubt, please ask a member of staff. Please note the menu is subject to change at our discretion.

