

BUFFETS AT THE FEATHERS

If you are choosing to host an event or celebration with us, we have the perfect food and drink packages for you!

With a choice of hot or cold dishes we have a little something for everyone and every budget. As always, we are here to serve you and we would love to help you plan the event or celebration that you want.

Get in touch by phone, email or pop in, we would love to talk to you.

To create your perfect menu; choose whether you want a hot or cold buffet, then your price point & then select 6 items from the menu you have chosen.

Please note all buffets are served w/ fresh garden salad, chunky slaw & fries.

Of course add additional items if you wish!

COLD & SCRUMPTIOUS 10 per head | Additional items 1.5

Mini Yorkshires filled w/ choice of...

Tomato & basil salsa (ve)

Red lentil, sundried tomato & chilli pâté (ve)

Mackerel pâté

Chicken liver pâté

Crudités w/ tzatziki & hummus (ve)

Flatbread & hummus (ve)

Bread, oil & balsamic w/ olives (ve)

Tomato & red onion bruschetta (ve)

Naked seasonal slaw (ve)

Pork crackling sticks w/ apple sauce

HOT & SCRUMPTIOUS 12 per head | Additional items 2

Mini Yorkshires filled w/ choice of...

Sage & onion stuffing w/ red wine jus (ve)

Creamy mushrooms (v)

Toad in the hole w/ gravy

Chilli con carne

Beer & cheese croquettes (v)

Garlic bread (v)

Sweet potato fries (ve)

Vegetable curry & rice boats (veo)

Mini fish & chip cones

BBQ chicken skewers

Chilli & rice boats

Honey & mustard sausages

A sandwich selection is available w/ each of our scrumptious buffets

ALLERGENS, INTOLERANCES & DIETRY NEEDS

If you, or one of your guests have a food allergy or intolerance, please advise a team member when ordering your food. Even if you are a regular customer please inform us as our ingredients & recipes can change from time to time. Our fish may contain bones, our game may contain shot & our nuts definitely contain nuts!

(V) Vegetarian | (VE) Vegan | (VEO) Vegan Option

We produce our food in kitchens where allergens are handled by our teams, and where equipment & utensils are used for multiple menu items, including those containing allergens.

While we try to keep things separate we cannot guarantee any item is allergen free.

If you like the look of something that isn't vegan or gluten-free please speak to a member of our team & we will do our utmost to adjust dishes for your dietary requirements.

COLD & DELICIOUS

14 per head | Additional items 2.5

Mini Yorkshires filled *w/* choice of...
Falafel & tatziki (ve)
Feta cheese & red onion chutney (v)
Parma ham & cream cheese
Crab pâté

A selection of filled rolls are available
w/ each of our delicious buffets

Mediterranean salad (ve)
Chicory, red onion, fennel & rocket salad *w/*
orange & pomegranate dressing (ve)
Potato salad (v)
Continental meats
Cornish sardine bruschetta *w/* tomato,
red onion & coriander salsa
Crayfish & avocado cocktail

HOT & DELICIOUS

16 per head | Additional items 3

Mini Yorkshires filled *w/* choice of...
Grilled Mediterranean vegetables
w/ harrisa (ve)
Mixed nut roast & red wine jus (ve)
Beef & horseradish
Creamy tarragon chicken

(ve) Buffalo cauliflower *w/* celery
& Sriracha hot chilli & yoghurt dip

Sautéed potatoes (veo)
Red pepper & haloumi chips
w/ sweet chilli dip (v)
Salt & pepper squid
Hoisin duck bruschetta *w/* cucumber
& spring onion
Buttermilk chicken strips *w/* maple syrup
Lamb koftas *w/* tzatziki
Pork belly bites *w/* apple sauce

DESSERTS

5 per head | Additional items 2

Select any 3 of these fabulous puds

Fruit skewers *w/* chocolate dipping sauce
Mini Yorkshire crumbles
Mini Yorkshire profiteroles

Sticky toffee fingers
Mini Eton mess
Cheescake bites
Chocolate torte bites (ve)
Cheese board