

The New Inn



Savoury buffet @ £15 per head

Choose 6 items

Selection of sandwiches (four different fillings)

Selection of charcuterie meats

(Parma ham, smoked Spanish, Chorizo sausage & Milano salami)

Chilli & cheese arancini, green garlic aioli

Assorted homemade quiche

Chickpea, fresh herb & halloumi falafel balls

Smoked salmon, cream cheese & chive roulade

Anchovy & parmesan cheese puff pastries

Sweet spiced Cauliflower pakoras, cucumber & mint yoghurt

Thai style fish cakes, sweet chilli dip

Cocktail Casablanca style olives

Pitta bread pizzas

Puff pastry & free range pork sausage rolls

Extra Items £2.50 each

Minimum of 12 people

The New Inn



Hot buffet @ £18 per head

Main dishes

Maximum of 2 choices

Beef Bourguignon (braised beef, red wine, onions, mushrooms & lardons)

Braised chicken, mushrooms & white wine, cream, onion & Dijon mustard

Free range pork Goulash (rich paprika, cream & onion sauce)

Herbed crumbed haddock fillet, parsley & tarragon cream sauce

Button mushroom, pine kernel & spinach Risotto

Sea food, chicken & tomato Paella

Chicken Dansak (boneless thigh) med spiced lentil based curry

Side mains

Choose 2 items

Plain boiled basmati rice

Buttered baby new potatoes & chopped chives

Rice & vegetable pilaf

French fries

Selection of seasonal vegetables

Buttered soft noodles

Potato Gratin (creamy potatoes, garlic, nutmeg & cracked black pepper)

Minimum of 12 people

The New Inn



**BBQ or wood fired oven buffet @ £18 per head
(weather dependant)**

Main dishes

Maximum 2 items

Assorted handmade sourdough wood fired pizzas (minimum of 60 people)
Jamaican style jerk chicken wings
Oregano & Sun blush tomato marinated pork loin steaks
Traditional north African Merguez sausages (beef & lamb)
Homemade beef burgers
Assorted sausages

Choose 2 items

Wood roasted garlic, black pepper & rosemary new potatoes
Sweet spiced vegetable pakoras
Yellow split pea, coconut & coriander dhal
Rice dish

Choose 2 items

Water melon, feta cheese, sunflower seeds & fennel cress salad
Ripe plum tomato, green basil, olive oil & smoked sea salt salad
Baby mixed salad leaves & house vinaigrette
Selection of fresh baked breads
Course bulgur wheat, tomato, spring onions, lemon & parsley

(extra items £1.50 per head)

The New Inn



Extras

Canapes

Selection of canapes TBC

£2.50 per canape per head (minimum of 20 people)

Cheeses

Selection of miniature artisan cheeses, grapes, apple, celery & biscuits

£2.50 per head (minimum of 20 people)

Desserts

Raspberry & passion fruit Pavlova, milk chocolate shavings

Raspberry Bakewell tart, whipped cream

Dark chocolate & pistachio tart, crème fraiche

Bramley apple & rhubarb crumble, Vanilla custard

Queen of puddings (baked egg custard, Victoria sponge, jam & meringue)

£2.50 per head (minimum of 12 people per dessert)

The New Inn



Bespoke Dining

Starter

Warm Springs smoked salmon & prawn terrine
Toasted sourdough, & herb mayonnaise

Main

Pan roasted Venison fillet
Fondant potato, braised red cabbage, tender stem, port & chocolate jus

Dessert

Dark chocolate slice
Mango & passion fruit Bavarois, Moretti crumb & vanilla ice cream

Cheese

Selection of artisan cheeses
quince cheese, biscuits & grapes

Coffee

Fresh roast & ground coffee
Homemade chocolate truffles