

# DINING BUFFET MENU

PERFECT FOR EVENTS, THESE DISHES ARE MADE BY  
OUR CHEFS IN-HOUSE AND LOOK AND TASTE  
FANTASTIC FOR A LESS FORMAL DINING OPTION

ALL PRICES  
ARE PER PERSON AND  
ARE INCLUSIVE OF VAT

Minimum of 25 People ANY 3 CHOICES - £14.<sup>95</sup> | ANY 5 CHOICES £19.<sup>95</sup> | ANY 7 CHOICES | 24.<sup>95</sup> | Minimum of 50 People | ANY 10 CHOICES £29.<sup>95</sup>

## PLATTERS

**CHARCUTERIE BOARD** | A Selection of Cured Meats and Local Ham Served with Chutney, Crackers and Pickles

**CHEESE BOARD** | A Selection of Local and Continental Cheeses with Grapes, Celery, Chutney and Pickles <sup>(V)</sup>

**BREAD BASKET** | A Selection of Fresh Artisan Breads Served With Balsamic Reduction and Olive Oil On The Side <sup>(V)</sup>

**SPICY CHICKEN WINGS** | Chicken Wings Seasoned with our own Saxtys Spice Mix and Marinated in Honey and Sweet Chilli

**KING PRAWN SKEWERS** | Juicy Atlantic Prawns, Grilled and Served with A Citrus Mayonnaise

**CLASSIC CAESAR SALAD** | Gem Lettuce, Parmesan Shavings, Herb Croutons, Anchovies, Crispy Bacon and Caesar Dressing <sup>(VO)</sup>

**CHICKEN SATAY SKEWERS** | Chicken Breast Smothered In A Satay Sauce Seasoned with Fresh Coriander and Fresh Chilli.

**BAKED CAMEMBERT** | Camemberts Baked to perfection and Served with Garlic Dough Balls <sup>(V)</sup>

**SAXTYS SEASONAL QUICHE** | Homemade by our Chefs using Fresh, Seasonal (and where possible) Local Ingredients <sup>(VO)</sup>

**GREEK SALAD** | Feta Cheese, Olives, Tomato, Red Onion And Cucumber in an Olive Oil Dressing <sup>(V)</sup>

## SERVED BY OUR CHEFS

**SAXTYS SESAME PORK WELLINGTON** | Minced Seasoned Pork in a Sesame Pastry with Fresh Herbs and Wholegrain Mustard, Served whole accompanied by a Red Onion Chutney

**ROASTED PINE NUT FUSILLI** | Stirred with Basil Oil and Cherry Tomatoes, Topped With Parmesan Shavings <sup>(V)</sup>

**TUNA PASTA BAKE** | Tuna and Fusilli Pasta Mixed Together With Sun-Blushed Tomato, Garlic and Pesto, Topped with Cheddar Cheese and Baked

**SAXTYS SALMON EN CROUTE** | Salmon with a Spinach, Dill and Garlic Farce. Rolled and Baked In Puff Pastry, Served whole accompanied by a Dill Crème Fraiche

**MOROCCAN SPICED COUSCOUS** | Moroccan Spices, Chick Peas, Spring Onion, Sun-Blushed Tomato and Red Lentils with Fresh Herbs and Cucumber Yoghurt Dressing <sup>(V)</sup>

**BEEF BOURGUIGNON** | Local Ingredients Brought Together In This Classic Dish. Herefordshire Beef Slowly Braised In Red Wine With Herbs & Vegetables

**LOCALLY SOURCED PORK SAUSAGES** | Chunky Juicy Pork Sausages made by our Butcher, Glazed with Honey and Whole Grain Mustard

**WARM NEW POTATO, SPRING ONION AND SMOKY BACON SALAD** | Drizzled with a Mustard and Lime Dressing <sup>(VO)</sup>

## SIDES (ALL VEGETARIAN)

INCLUDE IN YOUR OPTIONS OR AS EXTRAS FOR £3 EACH

Mixed Seasonal Salad Leaves  
Buttered Fresh Vegetable Selection  
Creamy Mashed Potatoes  
Minted New Potatoes  
Spiced Potato Wedges  
Skinny Fries  
Homemade Coleslaw in a Rich Mayonnaise  
Homemade Potato and Chive Salad in a Rich Mayonnaise  
Roasted Potatoes Seasoned with Rosemary and Sea Salt

## DESSERTS & SWEET TREATS

1 FOR £3.<sup>50</sup> | 2 FOR £5 | 3 FOR £6

Assorted Macaroons  
Scones | with Cream and Jam  
Chocolate Fudge Slice | with Cream  
Cream Filled Profiteroles | with Chocolate Sauce  
Seasonal Fruit Crumble | with Vanilla Custard  
Fresh Fruit Salad | with Cream  
Seasonal Cheesecake | with Cream  
Homemade Eton Mess

## TEA & COFFEE £3

Freshly Brewed Filter Coffee and Leaf Teas with a Selection of Biscuits or Mints

PLEASE LET US KNOW IF YOU HAVE ANY SPECIFIC **DIETARY REQUIREMENTS** SUCH AS VEGETARIAN / GLUTEN FREE. ALL OF OUR FOOD IS PREPARED IN HOUSE BY OUR TRAINED CHEFS AND MOST OF OUR DISHES CAN BE ADAPTED AS REQUIRED. DISHES WITH A (V) INDICATE THEY ARE VEGETARIAN, WITH A (VO) INDICATE A VEGETARIAN OPTION CAN BE SPECIFIED. IF YOU HAVE SOMETHING UNIQUE IN MIND FOR YOUR SPECIAL EVENT, THEN PLEASE CALL US FOR A TAILOR MADE QUOTATION. IF YOU WOULD PREFER FORMAL DINING FOR YOUR EVENT THEN PLEASE ASK TO SEE OUR "CREATE YOUR OWN" SET DINNER MENU. PLEASE NOTE THAT THE CHOICES MADE FOR YOUR PARTY ARE FOR ALL GUESTS FOR THE PARTY, NOT INDIVIDUALS.

To book your party please contact us **01432 357872** | [events@saxtys.co.uk](mailto:events@saxtys.co.uk)

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# SAXTYS