

# THE RECTORY

Hot and cold buffet options available to parties of 30 or more people.

All items are homemade by our kitchen team.

## Canapés

The perfect way to start an event. A selection of meat, fish and vegetarian canapés are served to your guests by our waiters shortly after arrival. These small bites are all about the flavours and are an ideal accompaniment to an arrival drink.

**Approx 6 items per guest £12 pp**

Typical selections:

Goats cheese and butternut squash filo tart (v),  
Chicken parfait with burnt onion, Smoked salmon avocado belinis,  
Mini beef sliders, Mini pork sliders,  
Tomato and basil bruschettas (v), Vegetarian nori rolls (v)

## Party Buffet

Our party buffet is a traditional buffet, suiting a more casual occasion served from the buffet table.

**Approx 8 items per guest £12 pp**

Typical selections:

Pork belly bites with cider apple puree, Halloumi soldiers with cherry tomato and chilli chutney (v),  
Duck spring rolls, Houmous and chilli oil (v), Crab fish fingers with parsley aioli,  
Braised beef and horseradish mini Yorkshire puddings, Basil and Mozzarella arancini,  
Quiche lorraine, Sausage rolls with wholegrain mustard, Tomato and basil bruschettas (v)

## Hot Buffet

When a more substantial food offer is required, a hot buffet may be more appropriate. Selecting either one or two hot dishes, served from the buffet table.

**£15 pp**

Hot dish choices:

Beef Bourguignon, Vegetable Thai Noodles (v),  
Beef Lasagne, Vegetarian Lasagne (v),  
Chicken and Potato Hot Pot

## Reception drinks

Set the tone for your event with our servers greeting your guests upon arrival with a welcome drink.

Pimms and lemonade £4.25 pp

Prosecco £5.25 pp

Whilst we will endeavour to make sure all items are available, we may have to substitute items in some circumstances. These will always be of an equal style and quality. Please ask if you require detailed allergy information regarding the buffet selection.