THE HIVE

BUFFET AND FUNCTION MENU

Lunch Buffet 1 (minimum 15)

Selection of fresh sandwiches and wraps Cocktail pasties Tea and coffee

£10pp

Lunch Buffet 2 (minimum 15)

Selection of fresh sandwiches and wraps
Cocktail pasties
Savoury scones with chutney and cream cheese
Selection of homemade cakes
Fresh fruit
Tea and coffee

£13pp

Finger Buffet 1 (minimum 20)

Selection of canapes and nibbles

£5pp

Finger Buffet 2 (minimum 15)

Cocktail pasties Cheeseboard Vegan sharing board Pizza

£8pp

With a selection of homemade cakes and desserts - ${f f10pp}$

Finger buffet 3 (minimum 20)

Sausage rolls
Homemade potato wedges
Pizza
Sticky sausages
Cheeseboard
Meat and cheese skewers
Crudites and dips
Selection of homemade cakes and desserts
Fresh fruit

£13pp

Fork Buffet 1 (minimum 20)

Selection of cold meats
Quiche
Selection of salads
Jacket potatoes with butter
Selection of homemade cakes and desserts
Fresh fruit

£15pp

Fork Buffet 2 (minimum 20)

Homemade beef lasagne
Homemade vegetable lasagne
Mixed salad
Garlic bread
Selection of homemade cakes and desserts
Fresh fruit

£15pp

Please note – These are sample menus only, please discuss with us your individual requirements. Alternatively we can provide a buffet to an agreed budget. Items may vary dependent on the numbers being catered for. Any special dietary requirements need to be confirmed at least 3 days prior to the event.

Bookings are confirmed when a 20% non-refundable deposit is paid. Events cancelled with less than 48 hours' notice will be charged in full of projected cost and those with less than one weeks' notice will be charged at 50% of the projected cost.