

The Glen: Buffet Package

SANDWICHES

served on white or wholemeal bread

HAM - MUSTARD

Yorkshire Ham - English Mustard

HAM - CHUTNEY

Yorkshire Ham - Tomato Chutney

HAM - PICCALILLI

Yorkshire Ham - Crunchy Piccalilli

BEEF - RED ONION

Roast Beef - Spanish Sweet Red Onion

BEEF - HORSERADISH

Roast beef- Creamed Horse Radish

BEEF - DIJON MUSTARD

Roast Beef- French Mild Mustard

CHEESE - VINE TOMATO

Grated Cheddar Cheese -Italian Sliced
Plum Tomato

CHEESE AND PICKLE

Grated Cheddar Cheese - Homemade
Sweet Pickle

CHEESE - BACON SAVOURY

Grated Cheddar, Smoked Bacon-
Mayonnaise

TUNA - CUCUMBER

Flaked Tuna bound - Mayonnaise -
Cucumber

TUNA - GARLIC MAYONNAISE

Flaked Tuna- Garlic & Parsley Mayonnaise

PRAWN MARIE ROSE

Fresh Water Prawns, marie-rose, shredded
gem lettuce

PRAWN - LEMON MAYONNAISE

Fresh Water Prawns – Lemon Mayonnaise

PIRI PIRI PRAWNS

Fresh Water Prawns-Portuguese salsa

CHICKEN -SAGE STUFFING

Sliced Chicken Breast, and Sage & Onion
Stuffing

CHICKEN – CRANBERRY

Sliced Chicken Breast and Cranberry Jam

TUSCAN VEGETABLE

Slow Roast Peppers, Aubergine, Cour-
gettes, and Basil Butter

SPICED CHERRY TOMATO – BASIL LEAF

Italian Cherry Tomatoes, Fresh Basil Leaf,
and Spiced Tomato Chutney

£1.50 per person supplement on all prawn sandwiches

HOUSE SALAD BOWLS

MIXED SALAD

Mixed leaf, cucumber, plum tomato, and sweet red onion.

SALAD VERTE

Mixed French leaf, green peppers, scallions, fine herbs, green beans, garlic oil

TOMATO-RED ONION -BASIL

Italian plum tomato's & sweet red onions finished with aromatic basil leaves & pesto

HAND CUT SLAW

Crisp white English cabbage, French carrots, Spanish onions, mayonnaise, Dijon mustard, and lemon zest

TUSCAN HERBED VEGETABLE

Italian roasted aubergine, courgettes, peppers, oregano, and basil-blushed tomatoes

GARLIC PASTA – TARRAGON LEAF

Pasta twists, roast garlic cloves, fresh tarragon, Maldon sea salt

COUS COUS

Steamed cous cous, Padron peppers, chilli cilantro salsa

POTATO

New potatoes, chive aioli, scallions, and pea shoots

ROQUET – PARMESAN-BALSAMIC

Italian shaved parmesan, Roquet, and balsamic vinegar

SAVOURY DELI SELECTION

QUICHE LORRAINE

Mature cheddar, roasted onions, cured bacon, tomato, and herbs

BROCOLLI & STILTON QUICHE

English broccoli and creamed Stilton

WILD MUSHROOM QUICHE

Wild Mushrooms and woodland herbs

TUSCAN VEGETABLE QUICHE

Aubergine, courgettes, peppers, and blushed tomatoes

MATURE CHEDDAR & TOMATO QUICHE

Mature cheddar, Italian plum tomatoes, and fresh oregano

TRADITIONAL PORK PIES

with House Brown Ketchup

CLUB MADE PUFF PASTRY SAUSAGE ROLLS

with House sticky relish

HOME MADE SCOTCH EGGS

with House Brown Ketchup

GINGER BEER BBQ CHICKEN WINGS

with Lime Sour Cream

BUFFALO CAULIFLOWER WINGS

with Vegan lime sour cream

CRISPY FALAFEL

with Mint yoghurt and cilantro

LOADED JALEPENO NACHOS

with Guacamole and salsa

BAKED POTATO SKINS

with Scallions, mature cheddar, and mojo salsa

PACKAGE PRICES

£9.95 PER PERSON

3 SANDWICHES

2 SALADS

1 SAVOURY

£12.95 PER PERSON

4 SANDWICHES

2 SALADS

2 SAVOURIES

£16.95 PER PERSON

5 SANDWICHES

3 SALADS

3 SAVOURIES

All buffets are served with skinny fries and Tortilla Crisps