



Kings Weston House

Finger Buffet

Selection of 6 items from the finger buffet @ **£10.80ph**
Menu 1

Selection of 10 items from the finger buffet @ **£16.80ph**
Menu Two

Sandwiches and Wraps

A selection of homemade fillings, with bread from Herberts bakery (GF bread available)

Roast chicken and pesto, Ham and Dijon mustard, Tuna mayonnaise and cucumber, Cheese and chutney (V) Egg and spring onion mayonnaise (V) Falafel and roasted vegetables (V)

Lamb kofta with minted yogurt (GF)

Chicken skewers with soy and sesame dip (GF)

Homemade scotch eggs with cheese crumb

Sesame seed sausage rolls

Mini Cornish pasties

Ham and cheese quiche

Smoked salmon, Crème fraîche is on dark rye bread

Fishcakes with sweet chilli sauce

Homemade pizza on ciabatta (V)

Red onion & goats cheese tart (V)

Tomato & mozzarella pesto skewers (V) (GF)

Flat breads with dips (V)

Vegetarian Spanish tortilla (V)

Vegetable crudites with hummus (V) (GF)

Fresh herb garden salad (V) (GF)

Homemade chocolate brownies

Homemade donuts

Fresh fruit salad

Ploughman's Lunch - Menu 3

Meat @ **£12.00ph**

Cheese @ **£10.08ph**

Set out buffet style this huge ploughman's lunch with delight your guests! Served with a selection of Herbert's bread, herb garden salad & relish's.

Cheese - Brie, Cheddar, Stilton, Wensleydale & cranberry, gherkins, celery, apples, cherry vine tomatoes, pickled onions, sun blushed tomatoes.

Meat & Cheese – Anti Pasti selection, glazed gammon, Brie, Cheddar, Stilton, Wensleydale & cranberry, gherkins, celery, apples, cherry vine tomatoes, pickled onions, sun blushed tomatoes.

Hot buffet - Menu 4

£21.60ph

For delegates that have travelled far, important clients you wish to impress or simply prefer a hotter option, then our buffets provide a wide choice for you.

(please choose two mains, sides included below)

Beef lasagne

Beef bourguignon slow cooked with baby onions & smoked pancetta

Slow cooked steak and ale pie

Moroccan lamb tagine finished with pomegranate and flaked almonds(GF)

Gammon, leek and mustard hot pot (GF)

Chicken with button mushroom, silver skin onions in a tarragon cream sauce (GF)

Thai chicken with lemon grass, coriander in a coconut sauce (GF)

Chicken Balti served with naan bread
Pesto crusted Salmon with buttered asparagus
Homemade fish pie in a dill, white wine cream sauce topped with chive mash (GF)
Vegetable lasagne (V)
Lightly spiced Caribbean vegetable stew (GF) (V)
Thai vegetable curry with lemon grass, coriander in a coconut sauce (GF)
Leek and feta macaroni cheese with a pesto crust (V)
All served with basmati rice, buttered potatoes or Cous Cous as appropriate
Choice of mixed leaf salad or roasted Mediterranean vegetables
Herbert's bakery bread with salted butter

Desserts

(Please choose two/served buffet style)

Triple chocolate brownie
Tiramisu
Warm sticky toffee pudding served with toffee sauce
Lemon tart with crème fraiche & raspberry coulis
Fresh fruit salad (GF)

Drinks

Tea/coffee/biscuits - **£3.00** per serving

Small bottled water - **£1.80**

Bacon rolls - **£4.20**

Pastry/cake selection - **£4.20**

Hot Fork Buffet

Our buffets provide a wide choice for your guests for a less formal wedding breakfast.
The menu price includes waiting staff to serve the buffet and clear, china, cutlery, glassware, linen, napkins & condiments.

£26ph (please choose two)

Mains

Beef lasagne
Beef bourguignon slow cooked with baby onions & smoked pancetta
Slow cooked steak and ale pie
Moroccan lamb tagine finished with pomegranate and flaked almonds (GF)
Gammon, leek and mustard hot pot (GF)
Chicken with button mushroom, silver skin onions in a tarragon cream sauce (GF)
Thai chicken with lemon grass, coriander in a coconut sauce (GF)
Chicken Balti served with naan bread
Pesto crusted Salmon with buttered asparagus
Homemade fish pie in a dill, white wine cream sauce topped with chive mash (GF)
Vegetable lasagne (V)
Lightly spiced Caribbean vegetable stew (GF) (V)
Thai vegetable curry with lemon grass, coriander in a coconut sauce (GF)
Leek and feta macaroni cheese with a pesto crust (V)

All served with

Basmati rice, buttered potatoes or Cous Cous as appropriate
Choice of mixed leaf salad or roasted Mediterranean vegetables
Herbert's bakery bread with salted butter

Desserts

(please choose two/served buffet style)
Triple chocolate brownie
Tiramisu
Warm sticky toffee pudding served with toffee sauce
Lemon tart with crème fraiche & raspberry coulis
Fresh fruit salad (GF)

Please contact us to book in a viewing of the house, as we would be delighted to meet with you anytime.

