



## BESPOKE BUFFETS

**Our buffets can be tailored to your desires with a choice of options from the sections below, priced (per person) as follows:**

One item from each section = **£9**

Two items from A, two from B, one each from C, D, E & F = **£13**

Two items from each section = **£17**

### A: MAINS

Salt & pepper wings with home-made hot sauce  
Hoisin & soy ribs, sesame Asian slaw  
Brighton Gin & beetroot-cured salmon with dill rice cracker  
Harissa lamb shoulder with flatbreads and labneh  
Brisket with kimchi

### B: BITES

Chicken Caesar croquettes with gem lettuce and anchovy aoli  
Pork belly bites with cider ketchup  
Sliders:  
- Brisket with battered gherkin & mustard *or*  
- Pulled pork with Granny Smith remoulade  
Mini Yorkshire pudding with salt beef & horseradish

### C: PASTRIES

Sage, leek and apricot sausage rolls with homemade ketchup  
Mushroom, caramelised onion and goats' cheese Wellington  
Blue cheese twists with jalapeño ketchup  
Prawn, peanut and lemongrass spring rolls with sweet chilli dip  
Ham hock, cheddar and mustard swirl

### D: CANAPÉS

Honey pigs in blankets  
Garamasala chicken poppadom with lime & coriander  
Feta, sun-dried tomato & olive pitta  
Cheddar rarebit on sourdough with bacon Jam  
Potato Skins:  
- Tuna melt *or*  
- Bacon & cheese

### E: VEGGIE

Jerusalem artichoke yakitori with soy dip  
Wild mushroom & truffle aranchini with mushroom ketchup  
Mac 'n' cheese nuggets with Jalapeño ketchup  
Mini jacket potatoes with BBQ baked beans & parmesan  
Pea & coriander falafel with chilli & mint dip

### F: SALADS

Spinach, feta & pine nut  
Baby potato  
Tomato & pepper fusilli  
Moroccan spiced cous-cous  
Tomato, red onion, mozzarella & olive oil

*When booking, please inform staff of any food allergies or intolerances in your party.*

**All our food is prepped, cooked, smoked & cured in-house using fresh local ingredients, by:**

**SPACE+THYME**