



## Conference Buffet menu

Sandwiches are made with locally sourced Artisan breads and wraps with a selection of four fillings from the list below:

- Mature cheddar with homemade chutney (v)
- Salt beef with pickles and mustard mayonnaise
- Roasted vegetables with cream cheese (v)
- Brie with a homemade fruit relish (v)
- Norfolk ham with wholegrain mustard
- Curried egg and mayonnaise (v)
- Smoked salmon with cream cheese
- Roasted pepper, baby spinach, pesto dressing and caramelised shallots (v)
- Homemade hummus, red pepper and rocket (v)
- Moroccan spiced chicken with spinach
- Tuna, cucumber and caper mayonnaise
- Roasted locally reared beef with horseradish and spinach

Accompanied by a selection of homemade cakes and fresh fruit

£6.00

Plus any of the following at an additional £1.00p each per person

- Cheese straws (v)
- Homemade root crisps (v)
- Norfolk Dapple and leek tart (v)
- Binham Blue cheese and caramelised red onion tart (v)
- Homemade sausage rolls
- Homemade mini pizzas (Vegetarian options available)
- Spinach, pine nut and feta cheese filo tart (v)
- Sweet potato and chilli samosas (v)
- Tortilla cup with vegetable tabbouleh and mint yoghurt dressing (v)
- Chicken skewers (Satay, Moroccan spiced or sweet chilli)
- Pork kofte

**All prices are based on a minimum of 10 people.**

**Prices are per person + VAT.**

