

FINGER BUFFET MENU



Option 1 - 9 items (7 savoury & 2 sweet) - £32 per person

Option 2 - 11 items (9 savoury & 2 sweet) - £37 per person

SAVOURY ITEMS

In additional to a Selection of Freshly Cut Sandwiches & Wraps (vegetarian options included)

(Contain G - May also contain D, EG, M, SF, SL), please select 7 or 9 savoury items:

Selection of Savoury Quiches (D, EG, G, V)

Chinese Beef & Vegetable Spring Rolls, Hoisin Dipping Sauce (C, EG, G, S, SL)

Tandoori Chicken Skewers (SL)

Lamb Koftas, Tzatziki Dip (D, G)

Spring Onion & Halloumi Bruchetta (G, V)

Vegetable Samosas, Mango Chutney (G, SL, V)

Mini Fish & Chips (F, G)

Coconut Prawns, Sweet Chilli Dipping Sauce (SF)

Pork Pies & Homemade Piccalilli (G, M, SL)

Moroccan Falafel, Flat Bread (G, V)

Cauliflower Wings, Spicy Chilli Dip (G, VG)

Smoked Haddock Fishcakes, Lemon Mayonnaise (EG, F, G)

Vegetable Spring Rolls, Sweet Chilli Dressing (G, VG)

Wild Mushroom Tartlets (D, EG, G, V)

MINI SWEETS

Please select 2 mini sweets:

Eton Mess (D, EG, V)

Lemon Possett (D, G, V)

Chocolate Duo (D, EG, G, V)

Salted Caramel Profiteroles (D, EG, G, V)

Please advise your coordinator of any specific allergies
or dietary requirements in advance.

Every effort is made to ensure our dishes are allergen free, but there is
a possibility of cross contamination in a busy kitchen environment.

(C) CELERY | (D) DAIRY | (EG) EGGS | (F) FISH | (G) GLUTEN | (L) LUPIN
(MO) MOLLUSCS | (M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH
(SE) SESAME SEEDS | (S) SOYA | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

TEL: 01249 822 228

EMAIL: EVENTS@BOWOOD.ORG

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PANTRY BUFFET MENU



Our Pantry Buffet Menu is perfect for smaller day-time events and includes use of your own private dining space based on your number of guests (minimum numbers apply).

Sandwiches

A Selection of Freshly Prepared Finger Sandwiches (GF Option):

Non-Vegan Selection:

South Hill Farm Egg Mayonnaise, Watercress (EG, G, V)

Coronation Chicken, Baby Gem Lettuce (EG, G)

Smoked Salmon, Crème Fraîche, Cucumber (D, F, G)

Honey Roasted Ham, English Mustard (G, M)

Vegetarian & Vegan Selection (on request):

Isle of Wight Tomato, Baby Gem (G, VG)

Eggless Egg Mayonnaise, Watercress (G, VG)

Coronation Chickpea (G, VG)

Hummus, Beetroot (G, VG)

Pantry Snacks

Please select two options per party:

Additional options: £4 per item, per person

Wiltshire Pork & Apple Sausage Roll (D, EG, G) (GF Option)

Pork Pies, Homemade Piccalilli (G, M, SL)

Red Onion, Spinach & Goat's Cheese Tart (D, EG, G, V)

Vegetable Samosas, Mango Chutney (G, SL, V)

Wild Mushroom Tartlets (D, EG, G, V)

Three Cured Meats, Pickles (G, SL) (GF Option)

Three Local Cheeses, Quince, Crackers (D, G, V) (GF Option)

Salads:

Please select two options per party:

Tomato & Basil Salad (D, GF, V)

Crisp Baby Gem & Parmesan Salad (D, EG, GF, V)

New Potato & Spring Onion Salad (GF, M, V)

Coleslaw (EG, GF, V)

Desserts:

Freshly Baked Scones, Bowood Jam, Clotted Cream (D, EG, G, V) (GF Option)

Chocolate Brownie (D, EG, G, V) (GF Option)

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(M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH | (SE) SESAME SEEDS
(S) SOYA | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

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HOT FORK BUFFET MENU



2-Course Menu - £36 per person, based on a minimum of 20 guests

MAIN COURSES

Please select up to 3 main course dishes, including any vegetarian selections:

Ham Hock, Leek & Grain Mustard Pie (D, EG, G, M, SL)

Slow Cooked Beef Ragu, Penne Rigate (D, EG, G, SL)

Mediterranean Bean Chilli (VG)

Lamb Tagine, Lemon & Parsley Cous Cous (G, SL)

Chicken Paella, Prawns, Chorizo, Saffron (G, SF, SL)

Sauté Chicken, Button Mushrooms, Tarragon Sauce (D, SL)

Root Vegetables, Lentil Pie, Topped with Puff Pastry (G, VG)

Mediterranean Vegetable Wellington (G, SL, VG)

Bowood Fish Pie (D, EG, F, G, SL)

Chicken Jalfrezi, Pilau Rice, Naan Bread (D, G, N, SL)

Lamb Moussaka (D, G) or Vegetable Moussaka (D, G, V)

Served with a Selection of Seasonal Vegetables (VG) & New Potatoes (VG)

DESSERTS

Please select 2 desserts (served 50:50):

Profiteroles & Chocolate Sauce (D, EG, G, V)

Chocolate Tart (D, EG, G, N, V)

Lemon & Raspberry Roulade (D, EG, V)

Salted Caramel Cheesecake (D, EG, G, V)

Eton Mess (D, EG, V)

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(C) CELERY | (D) DAIRY | (EG) EGGS | (F) FISH | (G) GLUTEN | (L) LUPIN
(MO) MOLLUSCS | (M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH
(SE) SESAME SEEDS | (S) SOYA | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

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Menu Edition: May 2023