

sample  
buffet  
menus



At Roffey Park we can tailor make any private event to your requirements. We can host lunches or dinners in private or secluded areas of our Sieff Restaurant or The Orangery. We can also host BBQs on the Restaurant or Bar patios and lawns.

We can cater for up to 120 in our Sieff Restaurant which can be divided in half or secluded areas created with our movable partitions. The Orangery is ideal for 25 in each half or up to 60 using the entire area.

We have compiled a selection of sample menus but if you would like to mix and match dishes to create a bespoke menu we are happy to advise and price accordingly.

Every dish is prepared fresh in our kitchens by a team of professional chefs using agreed and specific tried and tested recipes. We therefore can help with all dietary requirements and offer help and advice about allergens with the help of our handy allergen matrix. We must advise though that in any busy kitchen we cannot absolutely guarantee that all ingredients are completely free from contact with allergens.

We have an excellent wine list to choose from and happy to suggest suitable accompanying wines for your chosen menu.

Contact us:



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# Working Lunch Buffets

£18 per person (£15 excluding VAT)

## HEARTY BUFFET

Salmon, coriander and lime brochettes with a lime crème fraîche

Sweet chilli marinated chicken strips with red onion

Vegetable samosas with sweet chilli

Goats cheese and cherry tomato quiche

Apple and rosemary sausage roll

Selection of bloomer and wrap sandwiches to include meat, fish and vegetarian choices

Hot and spicy potato wedges with sour cream

Rum and raisin crème brûlée

## HEALTHY BUFFET

Butternut and spinach tortilla

Smoked mackerel, caper and red onion bruschetta

Salad of fregola and roasted vegetables

Tandoori chicken skewers

Plum tomato filled with aubergine relish

Teriyaki salmon skewers

Smoked salmon, red onions and cream cheese wrap

Exotic fruit skewer or fresh berries

## CONTINENTAL BUFFET

Mixed selection of continental charcuterie and cheese with fresh rustic breads, olives, sun blush tomatoes, mixed stuffed peppers,

Tomato and mozzarella salad,

Fregola and roasted vegetable salad,

Mixed seasonal leaves

Red berry panna cotta

# Working Lunch Buffets (cont.)

£18 per person (£15 excluding VAT)

## SUSSEX FARMERS BUFFET

Honey roasted ham carved from the joint with chutneys and relishes

Goats cheese and cherry tomato quiche

Sussex Charmer and Brighton Blue cheeses

Hot new potatoes

Fregola and roasted vegetable salad

Tomato and basil salad

Rustic bread

Coffee profiteroles filled with caramel crème fraiche and caramel sauce

## Hot Fork Buffet

£24 per person (£20 excluding VAT)

Choices of the day include fish, meat and vegetarian hot dishes, salads and dessert.

For example:

Turkey escalope with tagine sauce, apricot and chickpea couscous

Tiger prawn marinière with macaroni

Squash, roasted pepper and bean chilli

Beetroot salad with pomegranate seeds and crushed Pistachios

Spiced succotash salad with coriander

Caesar chicken with parmesan shavings

Vegetarian quiche of the day

Apple and cinnamon strudel served with custard

Seasonal berry Eton mess

Lemon tart

## Light Lunch

£15 per person (£12.50 excluding VAT)

One and a half rounds of sandwiches, on malted granary bread or in wraps, from a selection of:

- Mature cheddar, tomato & pickle
- Stilton and beetroot
- Humous and roasted pepper
- Vegan feta and aubergine relish
- Egg mayonnaise with rocket
- Ham, tomato and pickle
- Chicken, avocado and bacon
- Coronation chicken
- Roast beef and horseradish
- Flaked salmon with lime crème fraîche and chives
- Smoked salmon, red onions and cream cheese
- Tuna, spring onions and balsamic syrup

Crisps

Potato wedges

Hot sticky sausages

Micro dessert such as strawberries and cream, chocolate brownie or panna cotta

## Salad Bowl Lunch

£15 per person (£12.50 excluding VAT)

Seasonal salads from a selection of:

- Tandoori chicken
- Tuna Niçoise
- Giant samosas
- Caesar salad

Micro dessert such as strawberries and cream, chocolate brownie or panna cotta