



THE
PHOENIX
CHUDLEIGH

PHOENIX BUFFET MENUS

£15.00 PER HEAD

CHICKEN GOUJONS AND SWEET CHILLI DIP

GARLIC ROASTED NEW POTATOES

SELECTION OF GRANARY /WHITE SANDWICHES
EGG MAYONNAISE/HAM & MUSTARD/CHEESE AND TOMATO/BEEF &
HORSERADISH

FISHCAKES WITH TAR TARE SAUCE

SAVOURY RICE

COLESLAW

MIXED SALAD

BRUSCHETTA WITH MOZZARELLA, TOMATO AND BASIL

HONEY AND MUSTARD CHIPOLATA SAUSAGES

QUICHES

PANCETTA & SUN BLUSHED TOMATO
SPINACH AND RICOTTA (V)

£12.00 PER HEAD

CAJUN CHICKEN DRUMSTICKS

WHITE FISH GOUJONS WITH TAR TARE SAUCE

SELECTION OF GRANARY /WHITE SANDWICHES
EGG MAYONNAISE/HAM & MUSTARD/CHEESE AND TOMATO

CHEESE STRAWS AND PESTO DIP

HONEY AND MUSTARD CHIPOLATA SAUSAGES



£18.00 PER HEAD

CHEESE STRAWS & PESTO DIP

COLESLAW

CHICKEN GOUJONS AND SWEET CHILLI SAUCE

FISHCAKES WITH TARTARE SAUCE

MINI BURGERS (SLIDERS)

QUICHES

PANCETTA & SUNBLUSHED TOMATO
SPINACH & RICOTTA (V)

GARLIC MINI ROASTED NEW POTATOES

SAVOURY RICE

MIXED SALAD

OPEN SANDWICHES ROAST BEEF & HORSERADISH, SMOKED SALMON &
CREAM CHEESE, PARMA HAM, ROCKET AND SUN BLUSHED TOMATO,
MATURE CHEDDAR AND SPRING ONION

OPTIONAL EXTRA DESSERTS £3.00 PER PERSON

TART AU CITROEN

STRAWBERRY PAVLOVA

HERE IS HOW A BUFFET PARTY BOOKING WORKS

FOR PRIVATE HIRE

MIN 30 PEOPLE MON-THURS LUNCH

MIN 40 PEOPLE FRI& SAT LUNCH

MIN 50 PEOPLE SUNDAY LUNCH

MIN 40 PEOPLE SUN-WED EVENING

MIN 50 PEOPLE THURS-SAT EVENING

FOR NON PRIVATE USE, A MINIMUM OF 20 PEOPLE FOR A BUFFET

A QUOTATION CAN BE GIVEN ON LINEN
DECORATION & CAKE MAKING