



EVENT BUFFET MENUS

The following Event Buffet Menus
are available for parties of 50 or more

All prices are per person and include VAT.

Please advise our team of any special dietary requirements or
allergens in advance

Chef Patron: Paul Reseigh

THE GEORGE



of Stamford

Event Buffet Menu

Deep fried calamari in a newspaper cone
Chicken satay, peanut sauce
Mini cheese fritters, Thai jelly
Tomato and mozzarella bruschetta
Fish goujons, lemon and tartare sauce
Chorizo croquettes
Selection of mini quiche
Nelsons butcher's local cocktail sausages, wholegrain mustard sauce
Baby prawn cocktails
Grilled ham and cheese toasties
Vegetable samosa, yoghurt and mint
Chicken tikka skewers
Sage and onion sausage rolls
Selection of open sandwiches
Mini fish cakes, red pepper mayonnaise
Spiced chicken goujons, chilli mayonnaise
Nelsons butcher's pork pie, homemade chutney
Vegetable spring rolls, Hoi-Sin sauce
Pigs in blankets

Dessert Items

Mini sherry trifles
Cocktail Eton mess
Mini panna cotta
Fresh fruit skewers
Mini fruit meringues
Summer fruit jellies

Please create your own buffet

6 items at £23.00

THE GEORGE

of Stamford

Walk Around Buffet

Croquette of duck, puy lentils
Deep fried calamari
Albondigas en salsa con picada de almendras
(pork meatballs in an almond sauce)
Spicy cocktail sausages
Breaded lamb cutlets
Baby cheese fritters
Devilleed chicken livers wrapped in smoked bacon
Fish and chips in a newspaper cone

Mini quiches:
Smoked salmon and spinach
Broccoli and Stilton
Roasted Mediterranean vegetables
Brie and bacon

A selection of open sandwiches
Smoked salmon, beef, ham, chicken, prawn

Tomato and mozzarella bruschetta

Meringue nests, red berries, cream
Exotic fruit skewers

Coffee, tea, truffles

£38.00