

2025 Sandwich Buffet Menu

Please choose up to 4 Sandwich Choices and 2 Sides

We recommend you opt for at least 1 vegetarian/vegan option

Sandwiches

Cheese (V)
Cheese & Spring Onion (V)
Cheese & Pickle (V)
Falafel and Hummus Salad (Ve)
Roasted Red Pepper and Hummus (Ve)
Vegan Cheese Salad (Ve)
Smashed Avocado & Chickpea Salad (Ve)
Ham & Tomato
BBQ Pulled Pork
Sliced Beef & Horseradish
Coronation Chicken
Chicken Tikka Mayonnaise
Chicken Mayonnaise
Chicken & Bacon
Egg Mayonnaise (V)
Egg & Cress (V)
Tuna Mayo & Cucumber
Prawn Mayo & Lettuce

Gluten Free options available upon request

Sides

Crisps (GF options available)
Fruit (DF, Ve, GF)
Flapjack (DF, V)
Biscuits (GF options available)
Mini Danish Pastries

Please inform the Burgess Hall Team of any dietary requirements

2025 Jacket Potato Buffet Menu

Please choose up to 4 Fillings and 2 Sides

We recommend you opt for at least 1 vegetarian/vegan option

Fillings

Cheese (V)
Cheese & Spring Onion (V)
Vegan Cheese (Ve)
Baked Beans (Ve)
BBQ Pulled Pork
Coronation Chicken
Chicken Tikka Mayonnaise
Tuna Mayo
Prawn Mayo
Chilli Con Carne

Gluten Free options available upon request

Sides

Salad or Crudités
Fruit (DF, Ve, GF)
Flapjack (DF, V)
Biscuits (GF options available)
Mini Danish Pastries

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2025 Salad Buffet Menu

Choose 2 Proteins, 2 Dressings and 2 Sides

Salad is made up of a lettuce base with red onion, fennel, carrot, cucumber, red cabbage, mange tout and baby potatoes.

Extras available upon request, subject to availability and costing.

Protein

Soy Glazed Salmon
Cajun Chicken
Harissa Marinated Halloumi
Sweet Potato or Beetroot Falafel
Roasted Red Pepper Chickpeas

Dressings

Sriracha and Harissa Mayonnaise (V, DF, GF)
Spicy sriracha and harissa mayonnaise, green onions, garlic chips

Lemon Vinaigrette (Ve, DF, GF)
Lemon, white wine vinegar, Dijon mustard, garlic, honey, olive oil

Dijon and Balsamic (Ve, DF & GF)
Dijon mustard, balsamic, vinegar, olive oil, basil

Tzatziki (V, GF)
Greek yoghurt, Cucumber, Garlic, Lemon, Dill

Green Goddess (V, GF),
Yoghurt, mayonnaise, basil, dill, parsley, chives, lemon, olive oil, garlic, vinegar

Chimichurri (Ve, GF, DF)
Rapeseed Oil, Parsley, Oregano, Red Wine Vinegar, Lemon Juice, Garlic Puree, Red Chilli

Sides

Crisps (GF options available)
Fruit (DF, Ve, GF)
Flapjack (DF, V)
Biscuits (GF options available)
Mini Danish Pastries

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2025 Traditional Buffet Menu

A Selection of Sandwiches
Cocktail Sausages
Bite Size Sausage Rolls (Ve & GF available)
Mini Pork Pies
Fresh Crudités with a Selection of Dips V
A selection of Mini Quiches V
Savoury mini Eggs
Selection of English & Continental meats and cheeses

Onion Bhajis Ve
Vegetable Samosas Ve
Duck Spring Rolls
Vegetable Spring Rolls V

Moroccan Falafel
Sweet Potato Falafel
Beetroot Falafel
Chicken Breast Kebab Skewers

Fresh Fruit Platter
Biscuits (GF options available)
Mini Danish Pastries
Carrot Cake GF
Lemon Drizzle Cake V

2025 Canapes

4 Canapes per head £12.00

6 Canapes per head £16.00

8 Canapes per head £20.00

Choose from the choices below

Traditional English Buffet Style Canapes

Uncured Mini Pork Pies

Sausage Rolls

Mini Chicken Kievs

Mini Savoury Eggs

Traditional Chicago Style Canapes

Mandarin & Prune with Smoked Duck on White Bread

Artichoke & Tomato on White Bread

Prawn, Basil-flavoured Cheese & Tomato Mini Brioche

Blue Cheese, Pear & Fig on Special Grain Bread

Trout Roe, Smoked Trout & Cucumber on Black Bread

Vegetables on Nordic Bread

Ham & Fig Butter on Olive Bread

Smoked Salmon, Lemon-flavoured Cheese & Cucumber Mini Brioche

Vegetarian Canapes

Polenta Base with Courgette and Cherry Tomato

Horseradish Cheese & Paprika on Sandwich Bread with Spinach

Chou Pastry with Goat's Cheese Cream, Almonds and Pistachios

Aubergine Preparation Ewe's cheese & Almonds on Sandwich Bread with Fig and Hazelnut

Fromage frais with Piquillos Peppers, Black Olive on Sandwich Bread with Curry

Tomato & Basil Cheese Cream, Grilled Vegetables & Hazelnut on Walnut Sandwich Bread

Mini Brioche with Brie Cheese Cream, Apple, Fig and Hazelnut