

Buffet Menus

Finger Buffet

5 items: £11.95pp, 7 items: 13.50pp

Additional items: £1.95pp

A selection of sandwiches and finger rolls

Homemade sausage rolls

A selection of mini quiches

Crudités with dips • Mini pork pies

A selection of pizzas • Chicken goujons

Barbecue chicken drumsticks

Homemade coleslaw

Potato salad, Pasta salad

French fries, potato wedges or curly fries

Finger Buffet Desserts

£2.25pp

A selection of cheesecakes

Homemade chocolate brownie

Mini Victoria sponge

Lemon posset

Panna cotta

Chocolate mousse

Chef's cheeseboard (supplement: £1pp)

Additional Items

Mini fish and chips in cones £3.50pp

Mini burger and fries £3.50pp

For a minimum of 20 guests:

Platter of cured meats £2.50pp

Platter of seafood £4pp

Buffet Alternatives

Roast local pork and beef

served in rich gravy with
stuffing and soft crusty rolls,

accompanied by a selection of house salads

£14.95 per person

Hog Roasts - our Chefs cook and carve

the succulent spit roasted meat, (plus
crackling to die for!) with a range of

accompaniments. **From £20 per person**

(minimum of 60 guests)

Please see overleaf for our fork buffet menus >

**The GABLES** Hotel

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Buffet Menus

Evening Hot Fork Buffet

Main Courses

2 items: £18.95pp, 3 items: £21.50pp

All dishes are served with a selection of seasonal vegetables and potatoes, braised rice, assorted house salads and warm bread

Beef Bourguignon

Traditional chilli

Sweet & sour chicken

Moroccan lamb tagine

Salmon fillet with caper and lemon sauce

Lamb Rogan Josh

Sweet potato and cauliflower curry (v)

Vegetable lasagne (v)

Mushroom stroganoff (v)

Desserts

£4.95pp

Vanilla cheesecake,
fruit compote

Apple and blackberry crumble,
custard

Fresh fruit salad
pouring cream

White chocolate and raspberry
bread & butter pudding

Tea or Coffee & Mints are included

Add a selection of petit fours for £2.50 per person



For information regarding allergens please ask a member of the team.