



## Sandy Park Sample Buffet Menu

### Finger Buffets

#### Mezze Platter

Selection of cured meats, brie, stilton & cheddar, grapes, celery, chutney, sourdough bread, salted butter, mixed olives, beetroot hummus, mixed crackers, pickles, mini pasties, Scotch eggs, pork pie

#### Vegetarian Option (pre order)

Brie, stilton & cheddar wedges, grapes, celery, chutney, sourdough bread, salted butter, mixed olives, beetroot hummus, stuffed bell peppers, honey figs, mixed crackers, pickles, mini pasties

#### Picnic Hamper

Chef's seasonal selection of wraps, quiche Lorraine tart, Scotch egg, English mustard dressing, maple glazed chicken goujons, cheddar, grapes, celery, stuffed bell peppers, balsamic onions, hand cooked crisps

#### Vegetarian Option (pre order)

Chef's seasonal selection of vegetarian wraps, spinach & tomato quiche, deep fried red pepper bonbon, Quorn nuggets, cheddar, grapes, celery, chutney, balsamic onions, hand cooked crisps

#### Build your own West Country Hog Roast

Slow cooked shoulder of pork, glazed bap, sage & onion stuffing, apple sauce, pork scratchings, fennel coleslaw, new potatoes & wholegrain mustard mayo salad, mixed salad leaves & wholegrain mustard dressing

#### Vegetarian Option (pre order)

BBQ pulled Quorn, glazed bap, sage & onion stuffing, apple sauce, crispy onion, fennel coleslaw, new potatoes & wholegrain mustard mayo salad, mixed salad leaves & wholegrain mustard dressing

#### BBQ Box

Smoked feather blade of beef (w), honey roasted sausages (w), chilli, yoghurt & lime marinated chicken breast, glazed bap, red cabbage & chilli coleslaw, mixed salad leaves & wholegrain mustard dressing, grilled vegetable skewers, new potato & chive salad

#### Vegetarian Option (pre order)

Smoked marinated jackfruit (w), chilli roasted cauliflower (w), grilled halloumi (w), glazed bap, red cabbage & chilli coleslaw, grilled vegetable skewers, new potatoes & chive salad

#### Sandy Park Classic

Chefs' selection of sandwiches, Honey & soya glazed chicken wings, caramelised red onion & cheese muffins, selection of crudites & tzatziki dip, sweet chilli king prawn skewers, slow braised beef croquettes & salsa verde, salted tortilla crisps

#### Vegetarian option (pre order)

Chefs' selection of vegetarian sandwiches, Honey & soya glazed jackfruit, caramelised red onion & cheese muffins, selection of crudites & tzatziki dip, sweet chilli pepper skewers, cauliflower & blue cheese croquette, salsa verde, salted tortilla crisps



## All Wrapped Up!

Selection of filled wraps, chicken goujons & sour cream, salt and pepper squid, tomato jam, crudites & beetroot hummus, roasted butternut squash & pesto tartlets, cheese & onion "sausage roll", tortilla crisps

Vegetarian option available (pre order)

## Sushi Bowl

Home cured salmon, sticky rice, soft boiled hen egg, pickled vegetables, red pepper & edamame bean salad, shiitake mushroom, honey & soya dressing, toasted mixed sesame seeds

Vegetarian option (pre order)

Home smoked tofu, sticky rice, soft boiled hen egg, pickled vegetables, red pepper & edamame bean salad, shiitake mushroom, honey & soya dressing, toasted mixed sesame seeds & seaweed crackers

## Powered by Plants

Honey glazed Quorn fillets, caramelised red onion & cheese muffins, red pepper & edamame bean salad, selection of crudites & tzatziki, fennel coleslaw, mixed salad leaves & lemon vinaigrette, baked sourdough bread & salted butter

## Build your own Burrito

Roasted chicken, red onion & peppers, refried beans & rice, flour wraps, grated cheese, lettuce, tomato salsa, jalapenos, guacamole, sour cream

## Build your own Burger

Locally source beef burger, glazed bap, cheddar, tomato, roasted red onion, lettuce, gherkins, streaky bacon, thousand island sauce, potato wedges

## Sandwiches & Crisps

Chefs' selection of freshly made sandwiches on granary bread & hand cooked crisps

## Sandwiches & Chips

Chefs' selection of freshly made sandwiches on granary bread & chips

## Packed Lunch

Individually boxed freshly made sandwich on granary bread, piece of fruit & hand cooked crisps

## Working Sandwich lunch

Chef's selection of freshly made sandwiches on granary bread, hand baked crisps and Fresh Fruit

## Working Soup & Sandwich Lunch

Chef's selection of freshly made sandwiches on granary bread Chef's seasonal soup & croutons Orange Juice



## Big Bowl Salads

Please choose two options from the below

Mixed five bean salad, toasted seeds, tarragon oil (V, VE, GF, DF, NF)  
Pear, stilton, walnut & rocket salad (V, GF)  
Roasted beetroot, orange & pomegranate (V, VE, DF, GF, NF)  
Penne pasta salad, cucumber, red onion, black olive, cherry tomato & lemon dressing (V, VE, DF, NF)  
Roasted red pepper, edamame beans, tenderstem broccoli, honey, soya & sesame seed dressing (V, VE, DF, GF, NF)  
Tomato, rocket & parmesan cheese (V, GF, NF)  
Red cabbage & fennel coleslaw (V, GF, NF)  
Mixed leaf salad and honey & wholegrain mustard dressing (V, GF, DF, NF)

## Tasty Additions

Greek yoghurt & granola pots  
Bacon, Sausage or Egg Bap  
Mini Danish Pastries  
Granola bites & homemade cookies  
Mini muffins & banana loaf  
Cinnamon donuts & chocolate brownie  
Seasonal & Exotic Fresh Fruit Platter

Chips  
Sweet potato fries  
Potato wedges  
Coleslaw  
Chicken goujons (x 3 goujons)  
Garlic bread

Afternoon mini treat selection  
Fruit scones, clotted cream, selection of jams  
Selection of sweet tarts and macarons

## Dessert

Please choose two items from the below selection

Lemon posset, raspberry puree, toasted coconut & shortbread biscuit (V, NF, ALCF)  
Passionfruit cheesecake, grapefruit & coriander salad, raspberry baked meringues (V, NF, GF, ALCF)  
Sandy Park classic sherry trifle (NF)  
Fresh cream profiteroles, chocolate & salted caramel sauce (V, NF, ALCF)  
Dark chocolate mousse, raspberry puree, honeycomb crumb (V, GF, NF, ALCF)  
Pecan nut tart, blueberry compote, maple set custard, vanilla sea salt (V, ALCF)  
Treacle tart, lemon curd, vanilla cream & toasted pumpkin seeds (V, NF, ALCF)  
Vegan passionfruit cheesecake, grapefruit & coriander salad, raspberry puree (V, VE, DF, NF, ALCF)  
Vegan sour cherry chocolate tart, plant based vanilla cream, chocolate soil (V, VE, DF, GF, NF, ALCF)  
Vegan chocolate & orange tart, fruit puree (V, VE, DF, GF, NF, ALCF)  
Vegan treacle tart, blueberry compote, toasted pumpkin seeds (V, VE, DF, NF, ALCF)





### Dietary Information

Please inform us in advance of ALL dietary requirements or allergies. Our team will be happy to advise you on the ingredients and allergens present in our dishes.

If you have an allergy, please let us know the severity — for example, whether a nut allergy is triggered by ingestion, contact, or airborne exposure — so we can take appropriate precautions.

While we take every care to minimise cross-contamination, please be aware that all food and drink is prepared in areas where allergens may be present.

Please note: Some menu items may be subject to change due to supplier availability.

### Our Food Philosophy

At Sandy Park, we proudly champion local produce and work closely with trusted regional suppliers.

This commitment allows our Head Chef, Craig Beacham, and his talented team to deliver consistently high-quality, freshly prepared food for our valued guests