



Sandy Park Sample Hot Fork Buffet Menu

Under 50 guests 2 choices – *recommended 1 x meat and 1 x vegetarian/vegan option.*
50+ guests 3 choices – *recommended 2 x meat/fish and 1 x vegetarian/vegan option*

Meat options

Chicken Balti curry, cumin rice, mango chutney & poppadum (GF, DF, NF, ALCF)
West country beef lasagne, garlic bread & house mixed leaves salad (NF, ALCF)
Chicken & wild mushroom puff pastry pie, roasted potatoes & buttered peas (NF)
Beef bourguignon, crusted new potato horseradish cake (GF, NF)
Chicken & chorizo, red pepper, parmesan crusted pasta bake, rocket and balsamic dressing (NF)
Korean BBQ bowl, egg noodles, roasted peppers & coriander (DF, NF, ALCF)
West country beef chilli, rice, sour cream & nachos (GF, NF, ALCF)

Fish options

Breaded pollock, minted mushy peas, potato wedges & curry sauce (DF, NF, ALCF)
Baked hake, roasted mixed pepper, tomato & black olive fondue, buttered new potatoes (GF, NF, ALCF)

Vegetarian & Vegan options

Chickpea & roasted vegetable Balti curry, cumin rice, mango chutney & poppadum (V, VE, GF, DF, NF, ALCF)
Roasted vegetable lasagne, garlic bread, house mixed leaves salad (V, VE, DF, NF, ALCF)
Quorn fillet & wild mushroom puff pastry pie, roasted potatoes, peas (V, VE, DF, NF, ALCF)
Roasted vegetable & "parmesan" pasta bake (V, VE, DF, NF, ALCF)
Three bean chilli, rice, guacamole, nachos (V, VE, GF, DF, NF, ALCF)
Root vegetable bourguignon, crushed new potato parsley cake (V, VE, GF, DF, NF)
Roasted onion, potato & smoked cheese homity pie, buttered peas (V, NF, ALCF)
Korean jackfruit BBQ bowl, rice noodles, roasted peppers & coriander (V, VE, DF, NF, ALCF)

All main courses served with local bread and butter

Dessert

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