



Buffets 2025

Working Sandwich lunch

- Chef's selection of freshly made sandwiches on granary bread
- Hand baked crisps
- Fresh Fruit

Working Soup & Sandwich Lunch

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

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**

Chefs seasonal selection of wraps, quiche Lorraine tart, scotch egg, English mustard dressing, maple glazed chicken goujons, cheddar, grapes, celery, stuffed bel peppers, balsamic onions, hand cooked crisps

Vegetarian Option (pre order)

Chefs 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

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

- **BBQ Box**

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

Vegetarian Option (pre order)

Smoked marinated jackfruit (w), chilli roasted cauliflower (w), grilled halloumi (w), brioche 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 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", salted 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, brioche 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



Hot Fork Buffet

(under 50 delegates 2 choices, over 50 delegates 3 choices)

- Chicken Balti curry, cumin rice, mango chutney & mini poppadum
 - Chickpea & roasted vegetable Balti curry, cumin rice, mango chutney & mini poppadum (v)
 - West country beef lasagne, garlic bread & house mixed leaves salad
 - Chicken & wild mushroom puff pastry pie, roasted potatoes & buttered peas
 - Beef bourguignon, crusted new potato horseradish cake
 - Chicken & chorizo, red pepper parmesan crusted Paste bake rocket and balsamic dressing
 - Breaded pollock, minted mushy peas, potato wedges & curry sauce
 - Roasted onion, potato & smoked cheese homity pie, buttered peas (v)
 - Baked Hake, roasted mixed pepper, tomato & black olive fondue, buttered new potatoes
 - West Country beef chilli, rice, sour cream & nachos
 - Korean BBQ bowl, egg noodles, roasted peppers & coriander
- All main courses served with local bread and butter*

Add-ons

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



2025 Dessert Menu

Dessert

**** Please choose two items from the below selection***

- Lemon posset, raspberry puree, toasted coconut & shortbread biscuit
- Passionfruit cheesecake, grapefruit & coriander salad, raspberry baked meringues
- Sandy Park classic sherry trifle
- Fresh cream profiteroles, chocolate & salted caramel sauce
- Dark chocolate mousse, raspberry puree, honeycomb crumb
- Pecan but tart, blueberry compote, maple set custard, vanilla sea salt
- Treacle tart, lemon curd, vanilla cream & toasted pumpkin seeds

***Please notify us of any specific dietary requirements and allergens
Gluten free, dairy free and vegan options available. Talk to our team so we can provide
information and advice on allergens and ingredients in our menus.
Some of our menus are subject to change.***

At Sandy Park we are proud to champion local produce and support local suppliers. This relationship with the suppliers enables Head Chef (Craig Beacham) and his team to consistently produce high quality food on site for our valued customers.