

# BUFFET MENUS



THE RUNNYMEDE  
ON THAMES

# Buffet Menu - Option A

Our buffet menus are ideal for a relaxed and informal gathering of friends, family or colleagues which caters for all dietary preferences. This option is priced at £39 per person, for a minimum of 21 people. It includes private room hire and the menu items listed below. If you would like to add additional items, we would be delighted to price these individually for you.

## Served from the Buffet

Selection of breads

Homemade soup of the day (v)

Home baked quiche

Roast red and yellow pepper platter with rocket, goats cheese and balsamic (v)

Slow roast tomatoes, mozzarella and basil (v)

Crostini and dipping bowl (v)

Charcuterie board, pickled red onions and cornichons

Smoked salmon and mackerel platter, horseradish creme fraiche

Mediterranean prawns, cocktail sauce

Mixed leaves and vinaigrette (v)

Greek salad (v)

Ratte potato and spinach salad (v)

Coleslaw (v)

(v) Denotes suitable for vegetarians; please inform a member of the team if you suffer from any food allergy so that the appropriate information can be provided to you for each dish. Gluten-free products are available. We make every effort to ensure that products containing gluten are not used in the production of those items we identify as 'not containing gluten.' However, we cannot guarantee that these menu items are gluten free because we prepare them in an environment where products containing gluten exist. Children (aged 3-12 years) priced at £20 per person. All prices include VAT at the standard rate, prices are subject to an annual increase in April.

# Buffet Menu - Option A Continued...

## Hot Dishes

Whole glazed gammon on the bone, parsley sauce\*

Grilled chicken fillet, sauteed mushrooms and thyme

Fillets of baked salmon with red onion, tomato and chilli salsa

Vegetable crumble, pumpkin seed savoury crust (v)

Seasonal greens, glazed carrots and peas, buttered potatoes (v)

## Desserts

Selection of daily desserts

Fresh fruit platter

## To Finish

Tea and coffee with confectionery 'bites' including meringues, marshmallows and brownies

\*Alternative roast options are available and can be priced individually.

# Buffet Menu - Option B

This option is priced at £45 per person, for a minimum of 21 people and includes private room hire and the menu items listed below. If you would like to add additional items, we would be delighted to price these individually for you.

## Served from the Buffet

Selection of breads

Homemade soup of the day (v)

Home baked quiche

Roast red and yellow pepper platter with rocket, goats cheese and balsamic (v)

Slow roast tomatoes, mozzarella and basil (v)

Crostini and dipping bowl (v)

Charcuterie board, pickled red onions and cornichons

Smoked salmon and mackerel platter, horseradish creme fraiche

Mediterranean prawns, cocktail sauce

Mixed leaves and vinaigrette (v)

Greek salad (v)

Ratte potato salad and spinach (v)

Coleslaw (v)

(v) Denotes suitable for vegetarians; please inform a member of the team if you suffer from any food allergy so that the appropriate information can be provided to you for each dish. Gluten-free products are available. We make every effort to ensure that products containing gluten are not used in the production of those items we identify as 'not containing gluten.' However, we cannot guarantee that these menu items are gluten free because we prepare them in an environment where products containing gluten exist. Children (aged 3-12 years) priced at £20 per person. All prices include VAT at the standard rate, prices are subject to an annual increase in April.

# Buffet Menu - Option B Continued

## Hot Dishes

Roast rib of beef, yorkshire puddings and gravy\*

Grilled chicken fillet, sauteed mushrooms and thyme

Fillets of sea trout with red onion, tomato and chilli salsa

Ratatouille stuffed peppers, basil crust (v)

Seasonal greens, roast carrots and parsnips, roast potatoes (v)

## Desserts and Cheese

Selection of daily desserts

Fresh fruit platter

Cheeseboard – aged cheddar, Brie, Long Clawson Stilton, Rosary Goat's Cheese with chutney, grapes and crackers

## To Finish

Tea and coffee with confectionery 'bites' including meringues, marshmallows and brownies

\*Alternative roast options are available and can be priced individually.

To speak to a member of our Events Team please call: 01784 220981 or email: [sales@therunnymede.co.uk](mailto:sales@therunnymede.co.uk)



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