



THE SEAGATE

BUFFET MENU 2026

Minimum 20 guests

Our standard buffet is available at £18.50 per guest and features a range of meat and vegetarian sandwiches. Gluten-free alternatives can be provided on request.

Then we offer included in the price 3 of the following options:

Sea salt & black pepper seasoned potato wedges ♦ Hot honey sausage bites

Seagate sausage rolls ♦ Pork pies ♦ BBQ Chicken wings

Dressed mixed leaf, red onion, feta & tomato, olive salad ♦ Cream cheese & dill blinis

Herb infused pearl barley & roasted vegetable salad ♦ Mediterranean vegetable pesto pasta salad

Miniature stuffed Yorkshire puddings roast beef & horseradish ♦ Quiche Lorraine

If you wish to expand your choices with additional items from the above list the cost is an £4.50pp per item (min 10 guests)

Other Menu Choices

Extra platters of sandwiches for 20 guests £85

Morning pastries £3.50pp

Fresh made scones, strawberry jam & clotted cream £4pp

Tea for 20 guests £25

Coffee for 20 guests £30

Jugs of Eager Orange / apple juice £10 per ltr jug

Rustic bread board for 20 guests £45

Platters

We offer a range of premium platters for 20 guests per platter to help give your buffet that extra something special!

British cheese selection, biscuits, chutney, celery & grapes £85

Cold meat platter – herb roast chicken, marmalade glazed gammon, roast West Country beef & pickles £120

Charcuterie platter – cured meats, olives & pickles £125

Smoked salmon platter, cream cheese & dill dip, charred lemon, £130

We require your choices 10 days prior to your event, if you have guests with dietary requirements, please do not hesitate to contact us, and our chefs will be able to create options for those guests.

A 10% deposit is required to confirm the booking