



— The —
PELICAN
CHEW MAGNA

Buffet Menu

Classic Finger Buffet:

6 items @ £13.95pp

8 items @ £15.95pp

10 items @ £18.95pp

All Buffets come with a selection of sandwiches with Chefs Choice of Fillings and a selection from below:

Choose from:

Duck & Hoi sin Spring Rolls, Vegetable Spring Rolls (v), Honey Mustard Cocktail Sausages, BBQ Chicken Drumsticks, Potato Wedges (v), Pork & Stilton Sausage Rolls, Selection of Quiches (v), Goats Cheese & Fig Tarts (v), Mini Onion Bhajis (v), Mini Vegetable Samosas (v), Pork Pies, Tortillas, Crisps & Nuts (v), Mini Croque Monsieur's, Mozzarella Sticks (v)

Gala Buffet

£22.50 Per Person (minimum numbers of 20 people)

Oak Smoked Honey Roasted Ham

Hot Carved Roast Striploin of Local Beef

Sliced Breast of Turkey

Whole Poached Salmon

King Prawns

Selection of 4 Seasonal Salads

Hot Buttered Jersey Royals Potatoes

Selection of Freshly Baked breads



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The Butlers Buffet

£17.50 Per Person (minimum numbers of 30)

Homemade Beef Lasagne
Chef's Chicken Curry
Roasted Vegetable Pasta Bake
Savoury Rice
Homemade Garlic Bread
Selection of 3 Seasonal Salads
Selection of Freshly Baked Breads

Canapés

Canapés – choice of 4 £7.95 per person

Canapé Selection

Chicken liver pate, red onion jam, toasted brioche
Butcombe beer smoked salmon, horseradish & dill cream, blini
Asparagus, parma ham, hollandaise sauce
Goat's cheese, spicy tomato chutney tarts (v)
Breaded brie, cranberry puree, port soaked shallots (v)
Seared beef, Yorkshire pudding, horseradish
Mini Butcombe beer battered haddock, crushed peas, lemon
Mushroom Duxelle, quails egg, puff pastry (v)
White crab meat, avocado, confit tomato, puff pastry
Rare roast beef, toasted brioche, parmesan, truffle oil
King prawns, chilli & garlic marinade
Pea & leek tarts, parmesan (v)



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Rustic Light Bites £9.95pp:

Bacon, Egg or Sausage Baps, Triple Cooked Chips & Sauces

Pork Joints £12.95pp

Slow Roasted Pork Leg, Apple Chutney, Floured Baps & Rolls, Stuffing

Farmhouse Platter £15.95pp

Honey Roasted Ham, Course County Pate, Coppa Ham, Bresloa, Somerset Cheese Selection, Fresh Speciality Breads, Chef's Salad Selection, Pickles, Olives & Relish

BBQ Menu £14.95pp

Aberdeen Angus burgers

Locally made sausages

Selection of five seasonal salads

Chunky potato wedges

Corn on the cob

Relishes & pickles

Freshly baked bread selection

NB: minimum of 80% guests must be catered for

Something a little extra.....:

Sorbets - £2.75 per person:

Champagne, Raspberry & Strawberry, Lemon, Passion Fruit or Mango

Cheese Platter - £28 per platter (8 persons), £35 per platter (10 persons)

Finish off your dining experience with a selection of local cheeses, biscuits and oatcakes served with fruit and chutney.

All our ingredients are fresh and organic where possible. All our food is cooked fresh to order, so please allow up to 30 minutes. If you have any allergies, then please notify a member of staff.