

Celebration Buffets 2026/27

THE CLARENDON
BLACKHEATH VILLAGE

FINGER BUFFET 'B' - £25.00

Please choose four sandwiches or cut wraps, plus five buffet/dessert items.

SANDWICHES OR MINI ROLLS

Select four items, selection of wholemeal & white

- Roast beef with horseradish and watercress
- Honey ham and wholegrain mustard
- Mature cheddar with pickle
- Roasted red peppers and goats cheese
- Egg mayonnaise with mustard and cress
- Roast chicken with tarragon mayonnaise
- Smoked salmon with cream cheese and rocket
- Brie with caramelised red onion and rocket

CUT WRAPS

- Chicken fajita
- Roasted vegetable and hummus
- Flaked Salmon, mayo & crisp salad

THAT LITTLE EXTRA

Extra buffet may be added at £4.00 an item

Many dishes offer a Gluten free and Vegan option, please discuss this with the Banqueting Manager.

FINGER BUFFET 'B' ITEMS

Select five items

- Quiche selection
- Pigs in blankets with honey and mustard dip
- Hog sausage rolls
- Scotch eggs and piccalilli
- Gala pie and pickle
- Vol-au-vent selection
- Red onion and goat cheese tartlets (V)
- Onion bhajis and samosas (V)
- Tempura battered prawns
- Mini Yorkshire pudding filled with roast beef and horseradish
- Chicken satay with peanut dip sauce (GF)
- Mini salmon skewers (GF)
- Baked potato skins with sour cream dip (V) (GF)
- Crispy vegetable spring rolls (V)
- Chicken goujons with herb mayonnaise
- Vegetable crudités with dips (V) (GF)

DESSERT SELECTION (Can be 1 of your 5 buffet items)

- Homemade scones with cream and preserves
- Platter of cut fresh fruit
- Gateau's
- Add tea, coffee and biscuits £3.00 p.p

FINGER BUFFET 'A' - £25.00

SANDWICHES OR MINI ROLLS

- Honey roast ham with wholegrain mustard
- Tuna mayonnaise with sweetcorn
- Egg mayonnaise with mustard and cress
- Mature cheddar cheese and pickle
- Assorted quiche slices
- Vol-au-vent selection
- Puff pastry sausage rolls
- Homemade scones with cream and preserves
- Coffee and tea selection

EVENING FORK BUFFET' - £35.00

- Beef Bourguignon or Coq au Vin
- Medallions of poached salmon with dill (GF)
- Risotto or quiche selection
- Boiled rice (GF)
- Parsley new potatoes
- Mixed salad
- Petit pan bread rolls
- Dessert selection

Bowl & Graze Selection

The following buffets can be served 'canapé cocktail style' or buffet style. If served as sit down meal course £5pp supplement. Select five items from our bowl or graze menus, one of each will be served hot per person. Minimum order of 20 buffet.

BOWL FOOD MENU - £25.00

- Chinese sticky pork belly
- Sausage with creamy mash and onion gravy
- Lamb tagine and couscous
- Thai green chicken curry and jasmine rice
- Creamy courgette and parmesan risotto
- Fish pie (cod, salmon and mash)
- Asian vegetable stir fry with noodles (V)
- Chilli Con Carne and rice with sour cream

GRAZE MENU - £25.00

- Mini Thai fish cakes served with sweet chilli sauce
- Mini burgers with relish and wally slice
- Asian spring rolls, chilli sauce (V)
- Vegetable samosas, mango chutney (V)
- BBQ pulled pork in a brioche bun
- Mini fish and chip cones
- Mini lamb and coriander burgers

Cocktail Buffet Selection

The following buffets can be served 'canapé cocktail style' or buffet style. If served as sit down meal course £5 p.p supplement. One of each will be served per person. Minimum order of 20 buffet.

COCKTAIL BUFFET 1 - £19

- Lamb mini skewers and minty dip
- Chicken mini skewers
- Salmon mini skewers and dill dip
- Grilled haloumi skewers and fruit dip

This is not served as a main course buffet item

COCKTAIL BUFFET 2 - £25.00

1 of each - min order 20 buffet

- BBQ pulled pork in a brioche bun
- Mini sausage mash and gravy bowl
- Mini fish and chip cones
- Mini burgers with relish and wally slice
- Mini lamb and coriander burgers

SHARING PLATTERS

Serve 10

- **DELI MEAT BOARD - £85**
Selection of cold meats, charred asparagus, sun-dried tomatoes, grilled artichokes
- **CHEESE PLATE AND BISCUITS - £85**
Selection of British and European cheeses, figs, celery, grapes, chutney, artesian breads, biscuits
- **VEGETABLE PLATTER - £70**
Roasted peppers, courgettes, slow roasted cherry tomatoes, baby artichokes, chargrilled asparagus

All served with a selection of rustic bread

LOCAL MENU IDEAS FOR BUFFETS

£16 Buffet or £25 Served Course

Minimum orders of 50.

One pie or two sausages per person with a maximum of two sausages and two mash selections.

- Goddard's - pie and mash with liquor
- Sausage and mash served with onion gravy
 - 'Welsh' - pork and leek
 - 'Herby' - pork and herbs
 - 'Irish' - pork
- Mash selection
 - Creamy
 - Spring onion
 - Mustard

BBQ Menu

BBQ IN OUR GARDEN OR ON THE REGENCY SUITE PATIO

£35.00 p.p. with an additional charge of £150 for the Chef and BBQ.

- Lemon, thyme and honey chicken (GF)
- Cumin marinated lamb and minted yoghurt (GF)
- Monkfish and chorizo skewers
- Tiger prawns with oriental dressing (GF)
- Grilled vegetable kebab (GF)
- Pork and leek sausages with grain mustard (GF)

SALAD SELECTION

- Potato and chive salad
- Greek salad
- Tomato and basil salad
- Selection of Seeded Rolls

DESSERT

Strawberries, cream and coffee can be added to the menu for an additional £5.00p.p.

Afro Caribbean Buffet

£45.00 p.p. Private dining option available.

RICE SELECTION

You may select two from the following:

- Jollof rice
- Fried rice (GF)
- Vegetable rice (GF)
- Plain rice (GF)
- Rice and peas served with pigeon peas or kidney beans (GF)

STEW SELECTION

You may select two from the following:

- Beef stew (GF)
- Lamb stew (GF)
- Chicken stew (GF)
- Fish stew (GF)
- Please select 1 of the following:
 - Fried chicken (GF)
 - Fried fish (tilapia, crocker and snapper) (GF)
 - Jerk Chicken (GF)

SIDES SELECTION

- Fried plantain or Moi Moi
- Salad selection
- Bread rolls
- Vegetables
- Roast potatoes (GF)

CHEF'S DESSERT SELECTION