



THE
HEAD
OF THE
RIVER

Roast Buffet with Tasty Additions

2025



Pricing

Roast Buffet

1 meat option served with all the trimmings | Minimum 30 Guests

£ 2 2 . 0 0

Additional Meat Options

CAN BE ADDED FOR £6 PER PERSON



If you have an allergy, please use the QR code to check for allergens.
Dishes may not contain specific allergens, but our food is prepared in areas where cross contamination may occur.
As we try to keep our menus seasonal ingredients may be changed in line with the seasons

Prices per person. Excludes sharing platters



Fuller's Roast Buffet

Served buffet style.

One meat of your choice served with roast potatoes, seasonal vegetables, Yorkshire puddings and red wine gravy.

Corn fed chicken supreme with stuffing
Squash & feta pithivier (pb)
Porchetta
Sirloin of beef

Add a sharing platter or sweets from our Tasty Additions Menu



Tasty Additions

Tasty Additions can only be ordered in conjunction with other buffet menus.
All dishes are portioned and priced per person

TASTY SALAD AND VEGETABLES

£4.50 per item

- Potato salad (v)
- Baked sweet potato, sour cream, spring onion (v)
- Buttered new potatoes (v)
- Lemon dressed rocket & grand padano salad (v)
- Triple cooked chips, rosemary salt (pb)
- Burnt aubergine fregola salad (v)
- Panzanella (v)

PLANT-BASED SALADS

£4.50 per item

- Smoked paprika corn ribs, lime wedge (pb)
- Cajun roasted chickpeas, caramelised onions and butternut squash salad (pb)
- Coleslaw (pb)
- Mixed leaf salad (pb)
- Basmati rice & chickpea salad, crispy shallots (pb)
- Flatbread & hummus (pb)

HOT AND TASTY BITES

£4.50 per item

- Mrs Owton's Bacon roll
- Sausage bap
- Egg bap (v)
- Chorizo sausage roll
- Mini fish & tartare sauce
- Chicken wings, hot honey sauce

PLANT-BASED HOT AND TASTY BITES

£4.50 per item

- Avocado, field mushroom and plant-based cheese bap (pb)
- Falafel & minted coconut yoghurt slider (pb)

TASTY SWEETS AND NIBBLES

£4.50 per item

- Spiced assorted nuts & toasted pumpkin seeds (pb)
- White chocolate & raspberry muffin
- Carrot cake (v)
- Lemon drizzle cake (v)
- Scones and cream (v)
- Biscuit selection (v)

£4.00 per item

- 2 x Sweet mini doughnuts (v)
- 2 x Chocolate brownie
- Croissant
- Pain au chocolat

SHARING PLATTERS

£10.00 PER PERSON

COBBLE LANE CHARCUTERIE

Coppa, bresaola, chorizo, salt & pepper salami, olives, pickles, flatbread & blended oliva oil

GREEK MEZZE

Feta, sun-blushed tomato, hummus, tzatziki, babaganoush, olive tapenade, flatbread (v)

BRITISH CHEESE

Snowdonia Black Bomber Cheddar, Yorkshire Blue Monday, Smoked Applewood, Waterloo Brie, quince jelly, crackers

FISH PLATTER

Smoked mackerel pâté, smoked mackerel, London Porter smoked salmon, crayfish cocktail, lemon and flatbread

FRUIT PLATTER

£5.00 per person

Watermelon, charentais melon, honeydew melon, grapes, seasonal berries (pb)

We have a minimum order of people and a maximum amount you can order items for -
please ask us before making your selection



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Charlotte Naylor

EVENTS AND SALES MANAGER

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