



Functions

BUFFET MENU

All prices are per head.

Choices must be pre-ordered at least 48 hours before booking date and a £5.00 per person deposit is required to secure the booking. Please email your choices to bookings@windmilllittleworth.com and we shall be in contact to take the deposit.

FINGER BUFFER £14.95

Selection of sandwiches on locally sourced white & granary bread; homemade sausage rolls; homemade chicken goujons; crudites & humous

FORK BUFFET £26.95

Homemade sausage rolls; homemade chicken goujons; crudites & humous; selection of cheeses with celery, grapes & caramelised red onion chutney; continental meat platter with crust baguettes; mixed leaf salad; profiteroles & chocolate sauce; fresh fruit platter

NIBBLES BUFFET £12.95

Marinated olives; garlic ciabatta fingers; crispy chilli beef; halloumi fries; fresh salsa; humous; pitta bread; chunky chips

DESSERT PLATTER £8.95

Selection of season desserts

A LA CARTE MENU

Please contact us to discuss your requirements. We can offer a two or three course set menu from our seasonal a la carte menu, or create a bespoke menu for your event.

Two courses from £20.00 per person.
Three courses from £26.00 per person.