



'Upstairs at The Hop' Buffet Options

Bespoke catering available on request – call to speak to our Hop Nosh chefs to talk through your ideas and requirements, or if you have special dietary requirements including vegan or vegetarian menus.

£50 deposit per booking to be paid no later than 2 weeks before your booking date.

HOT BUFFETS

a) Tex-Mex Buffet

£18 per person, minimum 20 people

- Beef chilli con carne or mixed bean chilli ^(V)
- Spiced vegetable rice
- Nachos with jalapeños and cheese
- Sour cream, guacamole and salsa

b) Bombay Street Food Buffet

£18 per person, minimum 20 people

- Bombay chicken masala or Bombay vegetable masala ^(V)
- Pilau rice
- Onion bhajis
- Poppadoms
- Lime pickle, raita and mango chutney

**Phone Karen on
07367 045814 to make an
enquiry or booking.**

**Call 01793 613005 to talk about
menu requirements with one
of our chefs.**

COLD BUFFETS

c) Little Hop Buffet

£7.50 per person, minimum 10 people

Freshly cut sandwiches*

- Mature Cheddar and spiced pickled vegetables
- Tuna coriander, lime mayonnaise and rocket
- Egg mayonnaise, watercress and beef tomato, and
- Coronation chicken with rocket

Nibbles

Salted crisps and roasted peanuts

d) Big Hop Buffet

£12 per person, minimum 20 people

Freshly cut sandwiches*

- Mature Cheddar and spiced pickled vegetables
- Tuna coriander, lime mayonnaise and rocket
- Egg mayonnaise, watercress and beef tomato, and
- Coronation chicken with rocket

Mini tartlets

- Smoked bacon and mature cheddar
- Roasted heritage tomato and pesto
- Stilton and caramelized red onion

Breaded chicken fillets

served with blue cheese sauce

Pork sausage bites

with a sticky korean BBQ glaze

Pork, onion, apple and sage sausage rolls

Nibbles

A selection of crisps and peanuts

* one and a half rounds per person