

Samford Restaurant

Buffet Selection

Local Cheese Platters (10 Portions) - £30

Suffolk Gold, Blue, Hawkson

Charcuterie Platters (5 portions)- £17.50

Air-dried Ham, Bresaola. Roast Beef

Lowestoft Smoked Fish Platters (5 portions) - £15

Kiln Roasted Salmon, Peppered Mackerel, Smoked Trout Paté

Foie gras & White Bean Terrine (10 portions) - £40

Chicken & Liver Parfait (10 portions) - £32

Blythburgh Pork and Pistachio nut pate (10 Portions) - £28

Smoked Lowestoft Mackerel & Saffron potato terrine (10 Portions) - £25

Roast vegetable terrine set with Palenta (10 portions) – £20

The vegetables used will be seasonal so may vary

Blythburgh Pork, Smoked bacon and cheddar quiche (10 portions) - £20

Sundried tomato and Mozzarella quiche (10 portions) – £20

Smoked salmon, leek and dill quiche (10 portions) - £20

Seafood quiche (10 portions) - £24

This will be made from shell fish and will be seasonal so may vary

Chef's Own Munchy Sausage Rolls (each) - £1

Suffolk Food Hall Scotch Eggs (each) – £2

Glennans Vegetable Crisps (3 portions)- £2

Artisanal Bread Selection (20 portions) - £22

www.suffolkfoodhall.co.uk



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