



THE
CHAMBERLAIN

BUFFET MENUS
2026





THE
CHAMBERLAIN

Canapés
2026





Canapés

Please select a minimum 3 Canapés per person.
We have a minimum order of people and a maximum amount you can order
canapés for - please ask us before making your selection.

£ 4 . 0 0 P E R C A N A P E , P E R P E R S O N

MEAT BASED

Ham hock croquettes, pineapple ketchup
Chorizo scotch egg
Chicken liver parfait, crostini
Duck rilette crostini

FISH BASED

Smoked salmon blinis, celeriac & beetroot remoulade
Tempura prawns, wasabi mayo
Crayfish, Marie Rose, baby gem lettuce

VEGETABLE-BASED

Squash arancini, chilli jam (v)
Feta, pine nut, salsa verde, bruschetta (v)
Goat's cheese & red pepper crostini (v)
Breaded Cotswold brie, fig & redcurrant chutney (v)

PLANT-BASED

Mushroom arancini, truffle mayo (pb)
Beetroot tartare (pb)
Pistachio, kalamata olives and tomato (pb)
Onion & truffle pissaladiere (pb)

DAIRY/WHEAT FREE BASED

Beetroot tartare (pb)
Pistachio, kalamata olives, tomato (pb)
King prawns, lemon, coriander
Sweetcorn fritter, roasted tomato salsa (pb)

SWEET

Warm treacle tart, clotted cream (v)
Mini lemon meringue pie (v)
Sticky toffee pudding (v)
Chocolate brownie (v)

CAN'T DECIDE? LET OUR CHEF DO IT FOR YOU!

Ask us about the chef's choice selection



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



THE
CHAMBERLAIN

Bowl Food
2026





Bowl Food

Served in disposable biodegradable bowls.

We recommend 2 savoury and 1 pudding bowl

3 BOWLS • £21.95 PER PERSON
ADDITIONAL BOWLS • £7.25 PER PERSON

M E A T B A S E D

Braised oxtail stew, pumpkin polenta, buttered cavolo nero

Chicken tikka masala, rice, coriander

Grilled Owton's pork sausage, buttery mash, onion gravy

Mini roast beef sirloin, roasted vegetables, cauliflower cheese
bonbon, Yorkshire pudding

F I S H B A S E D

Marinated squid, chickpea & chorizo stew, gremolata,
sourdough

Mini battered fish & chips, tartare sauce

P L A N T - B A S E D

Tarka dahl, chickpea, coriander, flatbread (pb)

Aubergine and tomato ragout, herb salad (pb)

Plant-based chilli, rice, guacamole (pb)

Wild mushroom, tarragon & chestnut orzo pasta (pb)

P U D D I N G B O W L S

Chocolate brownie, vanilla cream (v)

Sticky toffee pudding, vanilla cream (v)

Bailey's tiramisu

P L A N T - B A S E D P U D D I N G B O W L

Apple & blackberry crumble, plant-based vanilla cream (pb)

LOOKING FOR A MORE PREMIUM EXPERIENCE?

Please ask us about hiring crockery for your bowl food service for a more premium experience.



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Finger Food
2026





Finger Food

Mix and match dishes.

Minimum of five items per person. We have a minimum order of people and a maximum amount you can order for finger food – please ask us before making your selection.

5 ITEMS • £22.95 PER PERSON
ADDITIONAL ITEMS • £4.75 PER ITEM

MEAT BASED

Lamb kofta, minted raita
Chorizo sausage roll
Chicken wings, hot honey sauce
BBQ south coast ribs
Honey & mustard sausages, cranberry & mandarin jam

SLIDERS

Spice-rubbed pulled pork
Buttermilk-fried chicken
Chalcraft Farm beef
Onion bhaji, raita, cucumber (pb)
Falafel & minted coconut yoghurt (pb)

FISH BASED

Salt & pepper squid, chilli, coriander, sriracha aioli
Mini fish & tartare sauce
Smoked haddock & leek fishcakes
Roasted salmon & sauce vierge

PLANT-BASED

Pulled jackfruit taco, mango salsa (pb)
Mushroom arancini, truffle mayo (pb)
Spiced chickpea fritter, sweet chilli jam (pb)
Sweetcorn fritters, roasted tomato salsa (pb)
Hummus & flatbread (pb)

DAIRY/WHEAT FREE BASED

Garlic chilli prawns
Pulled jackfruit taco, mango salsa (pb)
BBQ south coast ribs
Sweetcorn fritters, roasted tomato salsa (pb)

SWEET

Sweet mini doughnut (v)
Warm treacle tart, clotted cream
Mini lemon meringue pie (v)
Sticky toffee pudding (v)
Chocolate brownie (v)

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Tasty Additions
2026





Tasty Additions

All dishes are portioned and priced per person.

We have a minimum order of 10 people and a maximum amount you can order items for - please ask us before making your selection.

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 olive 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)



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Ann Mathew

S A L E S & E V E N T S M A N A G E R

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