



FULLER'S

MENUS
FOR WEDDINGS & FUNCTIONS
2024



SANDWICH BUFFETS

BRONZE SANDWICHES

Each guest gets a quarter of each filling (one full sandwich per person)

Sandwiches

Hummus, red pepper, rocket (pb)

Mature cheddar salad (v)

Tuna, spring onion

Black Cab ham, English mustard, tomato

GOLD SANDWICHES

*Please choose four fillings from our premium sandwiches offering.
Each guest gets a quarter of each filling (one full sandwich per person).*

Meat Based

Black Cab ham, English mustard, tomato, gem lettuce

Cajun chicken wrap, roasted red peppers, sour cream

Smoked chicken, rocket and garlic aioli

Lemon pesto chicken, baby gem lettuce

Mature cheddar and Black Cab ham

Fish Based

London porter smoked salmon, dill cream cheese

Tuna mayonnaise, cucumber

Prawn & crayfish, Marie Rose sauce

Plant Based

Falafel wrap, grated carrot, pickled red cabbage, tomato, tahini, chilli (pb)

Chickpea, celery, plant-based tartar (pb)

Hummus, piquillo pepper, rocket (pb)

Vegetarian Based

Quicke's Mature Cheddar, Branston pickle (v)

Tomato, mozzarella, basil pesto (v)

Halloumi wrap, pickled red cabbage,

piquillo peppers, sriracha sauce (v)

Egg mayonnaise, chive (v)

PRICING

BRONZE BUFFET

Set Bronze sandwiches plus one item from

Tasty Additions Menu*: £12.50 *per person*

GOLD BUFFET

Choice of four fillings from Gold sandwiches plus two

items from Tasty Additions Menu*: £16 *per person*

Add on self-service tea and filter coffee serving: £3 *per person*

*excluding platters

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





TASTY ADDITIONS

All dishes are portioned and priced per person

Tasty Salad and Vegetables

£3.95 per item

- Corn on the cob, scotch bonnet butter (v)
- New potato and chive salad (v)
- Baked sweet potato, sour cream, spring onion (v)
- Buttered new potatoes (v)
- Burnt spiced corn on the cob (v)
- Triple cooked chips, rosemary salt (v)
- Burnt aubergine fregola salad (v)

Plant-Based Salads

£3.95 per item

- Isle of Wight tomato, basil, red onion and sourdough crouton salad (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

£3.95 per item

- Mrs Owton's Bacon roll
- Sausage bap
- Egg bap (v)
- Chorizo sausage roll
- Mini fish & chips
- Buffalo chicken wings, blue cheese dip

Plant-Based Hot and Tasty Bites

£3.95 per item

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

Tasty Sweets and Nibbles

£3.95 per item

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

£3.50 per item

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

Sharing Platters

£9.50 per person

Fruit platter: *£4.50 per person*

Cobble Lane charcuterie: Coppa, Lomo, chorizo, fennel and garlic salami, olives, pickles focaccia, sourdough

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, fruit, artisan crackers

Fruit platter: watermelon, Charentais melon, honeydew melon, grapes, seasonal berries (pb)

Fish platter: smoked mackerel pâté, smoked mackerel, London Porter hot and cold smoked salmon, crayfish

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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