



Premium Buffet

£55 per person

Our Premium Buffet is designed to offer your guests a top quality selection of locally sourced products. It includes a variety of British cheeses, cold meats, quiches, artisan breads, salmon blinis, chicken skewers and more. It is presented elegantly at our Aviation Café area with description signs for your guests to select their favourite items. Our Premium Buffet also includes a carefully selected list of drinks, including our local award-winning Meantime Pilsner Beer, produced here at Greenwich. With a generous allowance of 4 alcoholic units per person as well as our selection of Cocktail Tarts and Mille Feuille desserts your guests are guaranteed to have excellent quality experience.

Locally Sourced Artisan Breads & Rolls

Served with Butter

- Poppy seed Rolls
- Sour Dough Rolls
- Ciabatta with black olives
- Focaccia with goats cheese, onion and chives

British Cheese Buffet

Served with Pembroke, Shropshire crackers, grapes & Autumn Fruit Chutney

- Double Gloucester
- Mature Cheddar
- Shropshire Blue
- Somerset Camembert



Cold Meats Buffet

- Chorizo slices
- Danish Salami
- Roast Pork

Quiche

- Special cheese quiche
- Vegetable quiche



Crudites

Served with Guacamole & Red Pepper Humus

- Carrots
- Celery
- Peppers
- Cucumber



Pate & Terrine

Brussels Pate and a Duck and fig terrine, wrapped in Parma ham, served with warmed pitta strips

Seafood

Smoked salmon and cream cheese blinis

Skewers

- Red Thai Chicken
- Chicken Yakitori skewers

Salads

- Spicy Fruity Rice Salad
- Black rice, quinoa and ginger
- Wheatberry, apple and cranberry

Desserts

- Cocktail Chocolate Tart
- Cocktail Fruit Tart
- Cocktail Mille Feuille



Soft Drinks

- Elderflower cordial in sparkling water
- Still Water
- Sparkling Water

Beer

- Greenwich Meantime Pilsner



Wines

- La Croix Vermentino Sauvignon Blanc
- Saint Etalon Merlot

Champagne

- Veuve Delaroy Brut
Not included in the package
£7.50 per person