ALEXANDRA ARMS

DELICIOUS BUFFETS FOR EVERY OCCASION

From casual gatherings to special celebrations, our freshly prepared buffets offer something for everyone. Each menu is crafted with care, using quality ingredients and homemade touches throughout.

Silver Buffet - £9.95 per person

A classic selection including homemade quiche, filled rustic rolls, cheese board, cold meats, and a range of savoury favourites.

Gold Buffet - £13.95 per person

A well-balanced menu offering a little more indulgence, with continental meats, BBQ chicken, Thai prawns, smoked salmon, and a tempting selection of cakes - ideal for parties and celebrations.

Platinum Buffet - £16.95 per person

The ultimate feast featuring everything from the Gold Buffet plus BBQ ribs, crevettes, sweet potato fries, and an enhanced continental platter - perfect for premium occasions.

Freshly prepared, beautifully presented, and designed to impress your guests.

Read on to discover the full details of what's included in each buffet.

At The Alexandra Arms, we are pleased to offer a variety of dietary options on our food menus. However, we cannot guarantee against cross-contamination, so all dishes may contain gluten, barley, oats, soy, nuts, and wheat. Our fried foods are cooked in oil that may contain GMO soybean. Please speak to our staff for more information if you have any allergies or specific dietary requirements.

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SILVER BUFFET

£9.95 per person

Homemade bite-sized vegetarian quiche

Open rustic rolls of tuna mayonnaise & egg mayo served on a bed of salad

Cheese board of English and French cheeses, decorated with grapes and homemade onion marmalade

Bowl of couscous

Bowl of homemade coleslaw

Sausage rolls

Vol au vents filled with fresh water prawns in a Marie Rose sauce on a bed of salad, decorated with lemon

Sliced cold meat platter: including sliced beef, turkey & ham

Nachos with a selection of homemade dips

Mini pork sausages

Onion rings

Vegetable samosas

Platter of onion bhaji with a selection of dips

Baskets of warm brown and white rolls

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GOLD BUFFET

£13.95 per person

Homemade bite-sized vegetarian quiche

Open rustic rolls of tuna mayonnaise & egg mayo served on a bed of salad

Cheese board of English and French cheeses, decorated with grapes and homemade onion marmalade

Bowl of couscous

Bowl of homemade coleslaw

Sausage rolls

Vol au vents filled with fresh water prawns in a Marie Rose sauce on a bed of salad, decorated with lemon

Sliced cold meat platter: including sliced beef, turkey & ham

Nachos with a selection of homemade dips

Mini pork sausages

Vegetable samosas

Platter of onion bhaji with a selection of dips

Baskets of warm brown and white rolls

Continental meat and pâté platter served with dishes of olives and houmous

Platter of warm BBQ chicken thighs

Thai battered prawns on a bed of Thai salad with chilli and papaya dressing

Smoked salmon platter decorated with lemon & cucumber

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PLATINUM BUFFET

£16.95 per person

Homemade bite-sized vegetarian quiche

Cheese board of English & French cheeses, decorated with grapes & onion marmalade

Bowl of couscous

Bowl of homemade coleslaw

Vol au vents filled with fresh water prawns in a Marie Rose sauce on a bed of salad, decorated with lemon

Sliced cold meat platter: including sliced beef, turkey & ham

Nachos with a selection of homemade dips

Vegetable samosas

Platter of onion bhaji with a selection of dips

Baskets of warm brown and white rolls

Continental meat and pâté platter served with dishes of olives and houmous

Platter of warm BBQ chicken thighs

Thai battered prawns on a bed of Thai salad, sprinkled with chilli and papaya dressing

Smoked salmon platter decorated with lemon & cucumber

Selection of cakes

Continental meat and pâté served with dishes of olives and hummus, decorated with sweet pearl peppers and caper berries

Thai battered prawns on a bed of Thai salad, sprinkled with chilli and papaya dressing

Smoked salmon and crevette platter decorated with lemon and cucumber

Slate platter including:
Skillet of homemade BBQ ribs
Baskets of onion rings
Buckets of sweet potato fries

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