



 @StillandWest  thestillandwest

## BUFFET MENU

£13 PER PERSON

**Fish Goujons**, tartare

**Handmade Sausage Rolls**

**Selection of Sandwiches**, cheese & pickle (v),  
ham & mustard, tuna mayo

**BBQ Chicken Wings**

**Vegetable Crudit **, carrots, celery,  
peppers, garlic aioli

£17 PER PERSON

**Smoked Mackerel P t **, toast

**Honey & Soy Glazed Chicken Wings**

**Mini Cod & Prawn fishcakes**

**Vegetable crudit s**, carrots, celery,  
peppers, garlic aioli

**Chalcroft Farm Beef Slider**, cholla bun, gem lettuce

**Breaded Brie**, cranberry sauce (v)

**New Potato & Chive Salad** (v)

## OPTIONAL EXTRAS

**Paul's Chocolate Brownie – Sipsmith Gin Lemon Drizzle Cake – Brewer Street Coffee or Tea**

£22 PER PERSON

**Chorizo Sausage Roll**

**Cray Fish**, Marie rose, gem

**London Porter Smoked Salmon Blinis**

**Popcorn Chicken**, cumin & tomato sauce

**Ham Hock Croquette**, pineapple ketchup

**Hampshire Black Pudding Scotch Quail Eggs**

**Cauliflower Pakora**, Coronation mayo (v)

**Quickes Mature Rarebit Croquettes** (v)

**Tempura King Prawn**, Japanese mayo

**Courgette & Ricotta Rolls** (v)

**Tater Tots**, chilli jam (v)

**Mini Fishcake**

Luke Emmess, Head Chef  
The Still & West



@FULLERSKITCHEN **WE TAKE TASTE PERSONALLY**

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be at risk of cross contamination by other ingredients.