



DOUBLETREE

by Hilton™

BRISTOL SOUTH-  
CADBURY HOUSE

# BUFFET

*Menus*

[www.cadburyhotelbristol.co.uk](http://www.cadburyhotelbristol.co.uk) | [info@cadburyhouse.com](mailto:info@cadburyhouse.com) | 01934 834 343

DoubleTree by Hilton, Cadbury House, Frost Hill, Bristol, BS49 5AD



# FINGER Buffets

Minimum Numbers of 20 Guests

**Five Items**

£18.50 per person

**Seven Items**

£20.50 per person

**Ten Items**

£22.50 per person

**All Finger Buffets Come with a Selection of Rolls with The Below Fillings:**

Ham &  
Mustard Mayo

Beef &  
Horseradish

Smoked Salmon &  
Cream Cheese

Coronation  
Chicken

Goats Cheese &  
Red Onion (v)

**And in Addition to The Rolls, Please Choose Extra Items From:**

Duck Spring Rolls

Honey and Mustard  
Cocktail Sausage

Mini Vegetarian Samosas (v)

Mini Onion Bhajjis with  
Mango Chutney (v)

Spiced Potato  
Wedges (v)

Fish Goujons with  
Tartar Sauce

Satay Chicken Skewers with  
Minted Yoghurt Dip

Onion Rings and Dips (v)

Selection of Olives and  
Feta Cheese (v)

Ginger and  
Lime Chicken Goujons

Mini Pies (Supplement of £1.50pp)  
Selection of Steak & Ale, Cheese &  
Onion (v) and Chicken & Bacon

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## Pizza

£20.50 per person

**Served in Slices with  
The Following Toppings:**

Margarita, Fresh Tomato &  
Mozzarella (V)

Ham and Mushroom

Roasted Mediterranean Vegetables  
and Goat's Cheese (V)

## Slider Station

£20.50 per person

Mini Beef Burgers and Pulled Pork Sliders with  
Accompaniments: Brioche Buns, Sliced Totmato,  
Baby Gem Lettuce, BBQ Sauce and Chips.

## Hog Roast

£22.50 per person

Whole Roasted Hog Carved by The Chef, Floured  
Baps, Caramelised Onions and Apple Sauce,  
Served with a Selection of Salads. Minimum  
numbers of 80 Evening Guests.

## Fish and Chip Shop

£20.50 per person

Beer Battered Cod Goujons with Chunky  
Chips and Tartare Sauce

## West Country BBQ

£22.50 per person

Classic Beef Burgers, Cumberland Sausages,  
Lamb Koftas, Grilled Halloumi, Buttered Corn on  
The Cob, Served with Salad and Potato Wedges.

## Pulled Duck

£22.50 per person

Tortilla Wraps, Shredded Carrot, Spring Onion, Plum  
Sauce. Mediterranean Vegetables Wraps (V)

## Paella Pan

£22.50 per person

Traditional Spanish Rice Dish, Fully Loaded with  
Tiger Prawns, Grilled Chicken, Chorizo, Smoked  
Paprika. Minimum numbers of 50 Evening  
Guests.

## Thai Chicken Curry Pan

£22.50 per person

Steamed Rice, Mini Naan Bread, Mango Chutney,  
and Poppadums. Minimum numbers  
of 50 Evening Guests.



# HOT FORK Buffet

£35.00 per person

## Starters

Chefs selection of salad with cold cut meats and pate

## Mains

Please Choose 1 Main Dish and 1 Vegetarian Dish

### Roast Chicken Breast

Tarragon and mushroom cream sauce, fondant potato

### Braised Featherblade of Beef

Pearl onions and thyme, Truffle mashed potato

### Braised Belly of Pork

Caramelized apple and cider sauce, Champ mash

### Pan seared Salmon Fillet

Sautéed new potatoes, baby prawn beurre blanc

### Pan Fried Sea Bass Fillet

Crushed potatoes, creamed leeks

## Vegetarian

### Spinach and Ricotta Tortellini (v)

Pesto cream, wilted spinach

### Asparagus and Red Leicester Tart (v)

sun blushed tomatoes, micro leaf salad

### Jackfruit and Sweet Potato Tagine (ve)

Slow Cooked Aubergine (ve) wilted spinach, ras el hanout

### Sweet Potato and Black Bean Quesadilla

Tomato and coriander salsa

All the above options are accompanied with Freshly steamed vegetables

## Desserts

(Please Choose 1)

### Lemon Tart

Caramelised walnut crumble, honeyed mascarpone

### Chocolate Torte

Raspberry Cream

### Raspberry and White Chocolate Cheesecake

### Apple and Blackberry Crumble

Vanilla Custard

### Eton Mess

Crushed meringue, seasonal berries, vanilla cream

### Trillionaires Tart (ve, gf)

Chocolate sauce, fresh raspberries

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# GREAT OAK *Buffet*

Minimum Numbers of 30 Guests | £32.00 per person

Honey and orange glazed gammon ham

Hot Roast Strip Loin of Local Beef

Sweet potato and red pepper wellington

Whole Poached Salmon with baby prawns and champagne sauce

Selection of Seasonal Salads

Charlotte Potatoes with chive butter

**Selection of Freshly Baked Breads**

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# BOWL *Food*

**(Please Choose a Minimum of 3 Dishes)**

Pork and apple sausages with champ mash, onion gravy and crackling £9

Fillet of beef, rosti potato, wilted spinach, peppercorn sauce £11

Slow cooked pork belly, sage mash, caramelised apple, anise jus £10

BBQ pulled pork with egg noodles, stir fried vegetables, teriyaki sauce £9

Seared tuna, roasted peppers, green olive tapenade, baby basil £11

Roast Cornish scallop, with crispy chorizo, cauliflower puree and sea vegetables £9

Mac and cheese with West country cheddar and rosemary crumb (v) £8

Wild mushroom risotto with truffle oil (ve) £8

Jackfruit and sweet potato tagine with coriander rice (ve) £9

Celeriac and mozzarella arancini, pesto aioli (v) £10

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# SHARING Feasts

Each course will be served on platters to the table - £50pp  
(Minimum numbers of 50 apply)

## Starters - Choose 1 dish

### Meat:

Italian cured meats, ham hock terrine, homemade sausage rolls, apple and celeriac salad, Horseradish mayo, whipped butter, sourdough bread, Pullins focaccia

### Fish:

Oak smoked salmon, torched Cornish mackerel, potted prawns, wasabi butter, apple and celeriac salad, cornichons, pullins rye bread

### Vegetarian:

Burrata, char-grilled summer vegetables, beetroot falafels, wild mushroom arancini, red pepper houmous, aged balsamic and herb oil, Pullins focaccia

## Mains - Choose 1 meat, dietaries will be catered for separately

### Slow Cooked Shoulder of Lamb

with olive, sun blushed tomato and crumbled feta

### Sumac Roasted Whole Chicken

fennel slaw, pomegranate and chicken jus

### Whole Baked Salmon Fillet

Saffron aioli, pickled cucumber

### Harissa Marinated Whole Cauliflower

pickled red onions, labneh (v)

### Porchetta Pork with Red Onion

Apricot and sage stuffing,

### Pumpkin and Feta Wellington

with hazelnut pesto (v)

Please choose 2 sides to be included  
(additional sides will be charged separately)

Char-grilled yoghurt, rosemary and garlic flatbread

Chilli roasted squash with pumpkin seeds

Green beans with toasted almonds and sea salt butter

Honey roasted carrot with fennel seed and orange

Creamed savoy cabbage with pancetta and chestnuts

Roasted beets with rocket and sherry vinegar

Smoked garlic and thyme potato galette

Skin on rosemary salt fries

## Desserts - Choose 1 dish

Summer berry and passion fruit pavlova mess

Chocolate brownie with clotted cream and raspberries

Selection of Cheese with warm camembert, grapes, quince paste, walnut bread **(There is a supplement cost of £3.50 per person)**