



Pengenna
Manor

The Boujee Buffet

Sample feasting menu – £32pp

Canapés

A refined selection of small bites to welcome your guests. All canapés can be adapted to suit dietary needs.

- Whipped Brie & Honeyed Fig Crostini
- Mini Cornish Sausage Roll Bites with Dijon Butter
(Vegetarian option available)
- Smoked Salmon & Lemon Crème Blinis
(Can be made plant-based upon request)
- Sun-Blush Tomato, Pesto & Mozzarella Skewers
(Vegan mozzarella option available)

Boujee Grazing Table

A seasonal, locally sourced spread designed for relaxed grazing throughout your celebration.

A curated table of:

Artisan cheeses & charcuterie
Crackers & rustic breads
Fresh fruit platters
Crudités with dips

Savoury Additions:

Two seasonal, handmade quiche flavours
Two choices of filled sandwiches or bagels

(Examples: pesto & mozzarella, ham & chutney, smoked salmon & cream cheese, egg mayo)

Dessert Grazing

A sweet selection beautifully displayed:

Fudgy brownies
Homemade flapjacks
Fresh berries & meringues
Macarons
Chocolate-dipped strawberries

Evening Food

Hearty, warming food to fuel the fun

(Please note: only available if they are catering for your daytime too)

Large homemade pasties
Large homemade sausage rolls

What's included: Full set-up and pack-down, staff throughout service to stock up and keep things tidy, clearing of plates and grazing area, bamboo plates & cutlery

Please note:

This is a sample menu from December 2025. Menus will vary by season and availability.
Please contact the caterer for their latest menu.