



Buffets & Dining



CATERING FOR YOUR EVENT

At Woodbourne House, we pride ourselves on offering exceptional dining experiences for every occasion. From simple buffets to fine dining, our in-house catering team ensures your guests enjoy high-quality, delicious food that reflects the essence of your event.

Whether you're hosting a corporate function, wedding, or special celebration, our dedicated team works with you to explore the best menu for your occasion, including hearty hot food buffets, exquisite canapés, and full-course dining options.

Please note, prices and menus are subject to change. Images are for illustrative purposes only.



COLD FOOD BUFFETS

SANDWICH BUFFET

Selection of Fresh Sandwiches,

Examples include:

Honey Roast Ham

Tuna & Sweetcorn

Cheese & Postman's Pickle

Egg & Cress

Roast Beef & Horseradish

STANDARD BUFFET

Selection of Fresh Sandwiches,

Examples include:

Honey Roast Ham

Tuna & Sweetcorn

Cheese & Postman's Pickle

Egg & Cress

Homemade Sausage Rolls

Blue Cheese & Fig Tartlets

Honey & Thyme Chipolatas

Brownie Selection

PREMIUM BUFFET

Selection of Fresh Sandwiches & Wraps,

Examples include:

Ham, Cheese & Ludlow Postman's Pickle

Coronation Chicken Mayo

Tuna & Sweetcorn

Cheese & Pickled Red Onion

Egg & Cress

Homemade Sausage Rolls

Blue Cheese & Fig Tartlets

Chicken Goujons

Chips

Vegetable Samosas with a Coronation Dip

Honey & Thyme Chipolatas

Brownie & Flapjack Selection

Fresh Fruit Skewers

If you wish to add-on any of our premium buffet elements to your package you may do so at an additional £1.75 per item, per person.

Enquire for pricing and availability, a minimum order quantity may apply.



SIGNATURE SELECTION

LUXURY BUFFET

Selection of Chicken & Glazed Ham

Homemade Vegetarian Quiche

Pesto Pasta with Parmesan Shavings

Greek Salad

Mozzarella & Tomato Salad

Potato Salad with Bacon & Chives

Homemade Coleslaw

Green Leaf Salad

Fresh Bread Selection

Please enquire for pricing and
availability.

HOT FOOD BUFFETS



EXAMPLES

Chicken Tikka Masala

Lasagne (Meat or Veg)

Chilli Con Carne (DF) B

Cottage Pie

Irish Stew (DF)

Chicken Thai Green/Red Curry (GF, contains nuts, shellfish)

Butter Chicken (GF)

Mushroom & Leek Stroganoff (VE, GF)

Spinach & Ricotta Pasta Bake (V)

Enquire for pricing and availability.

*Please note- these are examples only and are
subject to availability for your event.*

CANAPES



EXAMPLES

Arancini

Pancetta & Thyme / Mushroom & Parmesan (v) / Butternut & Chill (v)

Chicken Skewers

Honey & Mustard / Indonesian Soy / Satay & Coriander

Spiced Lamb Kofta & Pickled Cucumber (gf)

Sweet Potato Bhaji & Mango Chutney (v)

Potato Cake, Smoked Salmon & Dill Cream Cheese

Crushed Pea, Broad Bean, Mint & Pecorino Crostini (v, gf)

Tomato, Basil & Balsamic Bruschetta (v, gf*)

Brown Soda Bread, Smoked Cheese & Chutney (v, gf*)

Country Pate, Apricot Chutney & Crisp Bread

Sweet Duck & Plum Roll

Melon & Manchego Kebabs (gf)

Mini Fishcakes, Chilli & Lemon Mayo (gf*)

Miniature Croquette (gf*)

Sweet Potato & Basil (v) / Baked Ham & Parsley / Smoked Haddock & Lemon

Brie & Cranberry Petit Tartlet (v)

Hoisin & Sesame Glazed Sausages (gf*)

Coconut Prawns with Mango Salsa

Enquire for pricing and availability.

Minimum guest count may apply.



WEDDING BREAKFAST EXAMPLES

STARTERS

Roasted tomato soup, basil oil (v)

Mushroom arancini, olive, tomato, basil
mayonnaise (v)

Ham hock terrine, pickled vegetable,
sourdough, mustard dressing

Glazed goats cheesecake, beetroot, pine
nuts, balsamic dressing (v)

Chicken liver parfait, caramelised onion,
brioche

Smoked duck, fennel & orange salad,
watercress, hazelnut (Supp.)

Citrus cured salmon, dill, cucumber, radish

Kipper pate, apple & celeriac remoulade,
warm bread

MAINS

Roast breast of chicken, truffle mash,
tender stem broccoli, charred carrot,
chestnut & thyme dressing

Herb crusted pork tenderloin, boulangerie
potato, pancetta & thyme

Roasted rump of lamb, dauphinoise
potato, carrot, rosemary jus (Supp.)

Baked Sea Bass , crushed herb new
potato, seasonal vegetables,
beurre blanc sauce (Supp.)

Sweet potato, spinach & peanut parcel,
basil dressing (v)

Spiced duck breast, crisp potato, black
pudding, green beans, orange & cranberry

Roast sirloin of beef, roast potatoes,
vegetables, Yorkshire pudding, gravy

Pearl barley risotto, mushroom, artichoke,
charred broccoli, herb oil (v)

DESSERTS

Dark chocolate mousse, Piston gin & black
cherry compote

Blueberry & lavender cheesecake, white
chocolate, lemon & cardamom glaze

Lemon tart, vanilla mascarpone, raspberry
dressing

Vanilla crème brûlée, shortbread biscuit

Eton mess, strawberry, meringue, Chantilly
cream

Sticky toffee pudding, toffee sauce, vanilla
ice cream

Warm chocolate brownie, rum & raisin,
hazelnut praline

Strawberry panna cotta, poached
strawberry, strawberry & basil sauce

*Enquire for pricing and availability.
Minimum 60 persons.*

WOODBOURNE HOUSE

Woodbourne House, Douglas, Isle of Man IM2 3EE
01624 888300 | enquiries@woodbournehouse.im | www.woodbournehouse.im