

TURNIP & THYME

Buffets

A buffet offers a diverse array of dishes presented for guests to serve themselves, ideal for encouraging variety and interaction in a relaxed and sociable dining experience.

Price

All our buffet menus are designed for a minimum number of guests at the listed prices. Should you wish to host a smaller gathering, please don't hesitate to contact us. While these menus serve as a starting point, we're more than happy to customise them to suit your personal tastes and preferences. Please note, customising your menu may adjust the pricing per person.

Delivery

All buffets come with complimentary delivery within the Sheffield area. For locations outside of Sheffield, a delivery quote will be provided.

Get in touch

- [0114 266 1510](tel:01142661510)
- info@turnipandthyme.co.uk

Classical

A comforting selection of sandwiches, with a variety of fillings on a selection of breads.

Homemade sausage rolls fresh from the oven for a classic treat.

Quiches with tasty vegetarian and meat options.

Crisp Green Salad and Creamy Potato Salad.

Strawberry Lemon Drizzle Cake and bite-sized brownies.

£16 per person

Includes VAT. Minimum 15 people.

Charcuterie and Cheese

Charcuterie board laden with Prosciutto, Salami Milano, Parma ham, alongside creamy Yorkshire blue, Applewood cheddar, Brie, complemented by crisp apples, juicy grapes, toasted sourdough, 3 seeds rye bread, and sweet shallot marmalade.

Crisp Green Salad and Creamy Potato Salad.

Raspberry Brownie and traditional Bakewell Slice Squares.

£20 per person

Includes VAT. Minimum 15 people.

Mediterranean Feast

Mezze boards featuring flatbreads, tzatziki, baba ganoush, hummus, olives, marinated halloumi, stuffed peppers, and vine leaves.

Purple sweet & sour salad, and green salad.

Plant-based koftas served with roasted Mediterranean vegetables.

Cauliflower couscous, aubergine and olives.

Rosemary and Lemon Chicken Supremes.

Bakewell slices and strawberry lemon drizzle.

£20 per person

Includes VAT. Minimum 20 people.

Veggie Delight

Plant-based koftas served with roasted Mediterranean vegetables.

Oregano and Parmesan fries.

Tomato and Mozzarella Arancini.

Butternut Squash and Feta Quiche.

Purple sweet & sour salad, and green salad.

Bakewell slices and strawberry lemon drizzle.

£18 per person

Includes VAT. Minimum 20 people.

Sea Feast

Artisan bread accompanied by olive oil & balsamic dip, perfect for starting your feast

Chilled prawn cocktail

Smoked Haddock and Cheddar tart served with watercress and house dressing

Fish pie filled with a creamy sauce and topped with buttery mashed potatoes.

Seasoned fries.

Herby potato salad.

£25 per person

Includes VAT. Minimum 20 people.

Rustic Comfort

Charcuterie board laden with Prosciutto, Salami Milano, Parma ham, alongside creamy Yorkshire blue, Applewood cheddar, Brie, complemented by crisp apples, juicy grapes, toasted sourdough, 3 seeds rye bread, and sweet shallot marmalade.

Choose between hearty Beef Ragu Tagliatelle or warming Meat Chilli.

Raspberry Brownie and Bakewell Slices.

Creamy Potato Salad.

£23 per person

Includes VAT. Minimum 20 people.

Pie & Peas

Pick one from our heartwarming selection to be the star of your plate:

Meat: Steak & Ale, Chicken, Meat & Potato.

Veggie: Plant-based 'Chicken' & Leek, Curried Butternut Squash, Roast mediterranean veg

Served with Mushy peas and side of crispy homemade chips or mash.

All served with our signature Hendos gravy.

£18 per person

Includes VAT. Minimum 20 people.

Roast Banquet

Craft the centerpiece of your meal with a choice of one of our succulent joints of beef, lamb, or pork, each roasted to perfection.

For our vegetarian friends, choose between cauliflower steak or plant-based chicken.

Served with all the trimmings such as crispy roast potatoes, seasonal vegetables, Yorkshire pudding and our signature homemade gravy.

£19 per person

Includes VAT. Minimum 20 people.

Craft your own menu

Dreaming of a menu that's as unique as your event? At Turnip & Thyme, we're all about bringing those dreams to life. From quaint weddings to milestone anniversaries, lively private gatherings, or significant corporate events, we specialise in tailoring our dishes to match your precise preferences. Our team will collaborate with you, infusing your tastes and styles into a menu that feels just right.

Your Home, Our Chef

Turn your home into a gourmet dining spot with Turnip & Thyme's Private Chef Experience. Perfect for milestone birthdays or any cherished gathering, we tailor every dish to your taste, making your special occasions unforgettable. Let's create cozy, memorable meals together, right in your kitchen. Get in touch to discuss how we can make your culinary dreams come true.

from £70 per person

Includes VAT. Minimum 20 people.