## EVENTS BUFFET MENU



## FORK BUFFET 1

CHEF'S SELECTION
OF SIDE SALADS
A CHOICE OF 2 FROM:

- VEGETABLE CURRY
- CHILLI CON CARNE
- BEEF PIE
- MUSHROOM STROGANOFF
- FISH PIE
- CHICKEN TIKKA MASALA
- CHICKEN A LA KING
- TORTELLINI IN TOMATO SAUCE
- DOUBLE CHOCOLATE CAKE with fresh cream
- APPLE FLAN
with fresh cream
- PROFITEROLES

O WHITE CHOCOLATE \& RASPBERRY BRÛLÉE CHEESECAKE with fresh cream

## $£ 15.95$ per person

## FINGER BUFFET

A CHOICE OF 7 FROM:

- CLOSED SANDWICHES
- VEGETABLE SAMOSAS
- MOZZARELLA STICKS
- BBQ CHICKEN DRUMSTICKS
- COCKTAIL SAUSAGES
- MINI VEGETABLE SPRING ROLLS
- MINI PEPPERED STEAK PIES
- SPICY POTATO WEDGES
- FISH GOUJONS
- CHICKEN GOUJONS
- SAUSAGE ROLLS
- MINI PIZZA SLICES
- MINI SMOKED SALMON AND CREAM CHEESE BAGELS
- CHICKEN KEBABS
£13.95 per person
£4.95 FOR A SELECTION OF GATEAUX


## FORK BUFFET 2

SELECTION OF COLD MEATS
FOUR SEASONAL SALADS
A CHOICE OF 3 FROM:

- VEGETABLE CURRY
- CHILLI CON CARNE

O BEEF PIE

- MUSHROOM STROGANOFF
- FISH PIE
- CHICKEN TIKKA MASALA
- CHICKEN A LA KING
- TORTELLINI IN TOMATO SAUCE
- RICE, NEW POTATOES AND MIXED VEGETABLES

O DOUBLE CHOCOLATE CAKE
with fresh cream
O APPLE FLAN
with fresh cream

- PROFITEROLES
- WHITE CHOCOLATE \& RASPBERRY BRÛLÉE CHEESECAKE with fresh cream
£18.95 per person

For those with special dietary requirements or allergies, please let a member of the team know before ordering any food.

## EVENTS <br> PRIVATE DINING



## DINNER PACKAGE A

3 course From £22.95 per person

## STARTERS

CHOICE OF SOUP
fan of melon
PÂTÉ
served on a bed of leaves with
a mango chutney
HAM HOCK TERRINE
served on a bed of leaves with piccalilli
CAPRESE SALAD
with layers of mozzarella, tomato and basil
OAK SMOKED MACKEREL
served on a bed of leaves with
horseradish sauce
Bread roll served with all starters.

## MAINS

PORK MEDALLIONS
served in your choice of sauce
SUPREME OF CHICKEN
in your choice of sauce
POACHED SALMON
with white wine sauce

## SWEET

PROFITEROLES
coated with warm chocolate sauce
APPLE FLAN
with fresh cream
DOUBLE CHOCOLATE CAKE
with fresh cream
WHITE CHOCOLATE \& RASPBERRY
BRÛLÉE CHEESECAKE
with fresh cream

## DINNER PACKAGE B

3 course From £26.95 per person
STARTERS
CHOICE OF SOUP
fan of melon
PÂTÉ
served on a bed of leaves with
a mango chutney
HAM HOCK TERRINE
served on a bed of leaves with
piccalilli
CAPRESE SALAD
with layers of mozzarella,
tomato and basil
OAK SMOKED MACKEREL
served on a bed of leaves with
horseradish sauce
MIXED CANAPÉ STARTER
Mini selection of canapés
Bread roll served with all starters.

## MAINS

ROAST SIRLOIN OF BEEF
in a rich chasseur sauce
PORK MEDALLIONS
served in your choice of sauce
SUPREME OF CHICKEN
in your choice of sauce
CHICKEN WRAPPED IN BACON
served with your choice of sauce
POACHED SALMON
with white wine sauce

## SWEET

PROFITEROLES
coated with warm chocolate sauce
APPLE FLAN
with fresh cream
DOUBLE CHOCOLATE CAKE
with fresh cream
WHITE CHOCOLATE \& RASPBERRY
BRÛLÉE CHEESECAKE
with fresh cream
TRIO OF CHOCOLATE DESSERTS
TRIO OF SORBETS
LEMON TART
with fresh cream
LEMON MERINGUE PIE
with fresh cream
STICKY TOFFEE PUDDING
with custard

## OPTIONS

## SOUP OPTIONS

MUSHROOM
TOMATO
leek \& potato
VEGETABLE
POTATO OPTIONS
ROAST POTATOES
new potatoes
DAUPHINOISE POTATOES

## SAUCE OPTIONS

WHITE WINE
WHOLEGRAIN MUSTARD
MUSHROOM
CHASSEUR
GRAVY
VEGETARIAN \&
VEGAN OPTIONS
NUT ROAST (V)
VEGETABLE CURRY (V)
with rice
MUSHROOM STROGANOFF (V\&VE)
with rice

## CHILDREN'S MEALS

A CHOICE OF:

- CHICKEN NUGGETS

O BEEF BURGER

- FISH FINGERS
- SAUSAGES
- PENNE PASTA

All the above served with chips \& beans or peas.

## CE CREAM

£ 10.00 per child
V Suitable for vegetarians
VE Suitable for vegans.
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## EUROPA HOTEL

