

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
- 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
- BEEF PIE
- MUSHROOM STROGANOFF
- FISH PIE
- CHICKEN TIKKA MASALA
- CHICKEN A LA KING
- TORTELLINI IN TOMATO SAUCE
- RICE, NEW POTATOES AND MIXED VEGETABLES
- DOUBLE CHOCOLATE CAKE with fresh cream
- 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 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

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
- BEEF BURGER
- FISH FINGERSSAUSAGES
- PENNE PASTA

All the above served with chips & beans or peas.

ICE CREAM

£10.00 per child

V Suitable for vegetarians.VE Suitable for vegans.

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