

Banqueting Menus

Finger Buffet Selection

(only available to parties of 20 or more)

- ◆ Selection of sandwiches
- ◆ Prawns in Filo pastry
- ◆ Vegetable spring rolls
- ◆ Battered mushrooms
- ◆ Vegetarian quiche
- ◆ Potato wedges
- ◆ Sausage rolls
- ◆ Assorted mini pizza
- ◆ Tandoori drumettes
- ◆ Chicken goujons
- ◆ Onion bhaji
- ◆ Chicken samosa
- ◆ Chinese spring rolls

served with a selection of dips

Tea/ Coffee included

Selection of six £9.25 per person

Fork Buffet Selection

(only available to parties of 20 or more)

- ◆ Thai sweet chilli chicken
- ◆ Beef stroganoff
- ◆ Chicken korma
- ◆ Sweet and sour pork
- ◆ Lasagne
- ◆ Chicken in a creamy bacon and leek sauce
- ◆ Peppered beef
- ◆ Mushroom and spinach lasagne
- ◆ Baby vegetable and noodle stir-fry
- ◆ Lamb rogan josh
- ◆ Seafood tagliatelle

served with rice, garlic bread, tossed salad and diced herb potatoes

Tea/ Coffee included

Main course £12.95 per person

Main course and dessert £14.95 per person

Canapé Menu

- ◆ Tomato crostini
- ◆ Smoked salmon and cream cheese
- ◆ Prawn Marie Rose
- ◆ Blue cheese and walnut
- ◆ Duck pâté with chutney
- ◆ Parma ham with melon
- ◆ Roast beef with horseradish
- ◆ Goats cheese with onion marmalade
- ◆ Smoked duck with berries
- ◆ Peppered chicken with smoked cheddar
- ◆ Grilled vegetables with pesto
- ◆ Mini Boursin with chutney
- ◆ Crab and avocado
- ◆ Quail's egg with sweet red onion
- ◆ Cajun pork with mango
- ◆ Welsh rarebit (*served hot*)
- ◆ Prawn and sesame toast (*served hot*)
- ◆ Petite crolines (*served hot*)

Selection of five £6.25 per person

Coffee Breaks

- Tea/ Coffee with scones
- Tea/ Coffee with biscuits
- Tea/ Coffee with a selection of sandwiches

£2.50 per person

£1.50 per person

£3.50 per person

Freshly made soup, a selection of sandwiches with tea/coffee

£5.45 per person

Freshly made soup, a selection of sandwiches and a choice of pastries or fruit platter with tea/ coffee

£5.95 per person

Lite Bites

Menu 1

£24.95

Chef's freshly prepared cream of vegetable soup served with crunchy herb croutons and a freshly baked bread roll

~

Pan fried supreme of stuffed chicken with a savoury apricot, smoked bacon and a rich tarragon jus

Chef's panache of buttered market fresh vegetables, traditional champ and Chateau potatoes

~

Fresh fruit pavlova topped with fresh seasonal berries, fresh cream and served with a fruit Coulis

~

Tea/ Coffee & mints

Menu 3

£26.95

Smoked chicken salad
Strips of lightly smoked chicken fillet served with crisp mixed leaves and Applewood cheese
Drizzled with a light grape and pine nut dressing

~

Roast Sirloin of succulent prime, dry-aged Irish beef accompanied by Yorkshire pudding and a shallot & merlot sauce

Chef's panache of buttered market fresh vegetables, traditional champ and Chateau potatoes

~

Warm individual apple crumble served with fresh cream and a warm egg custard or vanilla ice cream

~

Tea/ Coffee & mints

Menu 2

£24.95

Chilled Honeydew melon served with an exotic fruit compote and fresh mango coulis

~

Traditional slow roasted stuffed turkey and ham served with a savoury stuffing, chipolatas, roast gravy and cranberry sauce

Chef's panache of buttered market fresh vegetables, traditional champ and Chateau potatoes

~

Profiteroles filled with fresh cream and served with a rich, warm milk chocolate sauce

~

Tea/ Coffee & mints