

Menu

3 courses - £26 per person

To Start

Choice of Home Made Soup

[Tomato & Basil, Minestrone, Leek & Potato, Butternut Squash, Sweet Potato & Chilli, Mulligatawny, Pea & Ham, Tomato & Roasted Red pepper or Broccoli & Stilton]

Pate Maison, served on a bed of leaves with toasted Ciabatta and Red Onion Chutney

Vegetable Spring Rolls with a Sweet Chilli Drizzle

Trio of Melon with Red Berry Compote

Hot & Spicy Buffalo Chicken Wings

Prawn Sundae with Marie Rose Sauce

Beef and Cherry Tomato Stack with Mozzarella Pearls with Pesto

Whitebait with Tartare Sauce

Chicken Caesar Salad

Deep Fried Mushrooms with a Garlic Mayonnaise

Starter Upgrades

£2.50

Deep Fried Brie with Red Onion Chutney & Toasted Ciabatta

Trio Of Melon with Parma Ham

West Country Crab Cakes with a Sweet Chilli Drizzle

Sauteed Wild Mushrooms with crisp Pancetta on a Garlic Crostini

A Flat Mushroom stuffed with Spinach & Ricotta with a red onion chutney

Creole Prawns with Sweet Chilli Jam and a Wedge of Lime

£3.50

Baked Camembert with a Fig & Apple Chutney, Rustic Bread

Prawn, Smoked Salmon & Crevette Salad

Anti Pasti Platter with Continental Meats, Cheeses, Olives and Rustic Breads

Gnocchi with Sage Butter

Menu

Main Courses

Choice of Home Made Pie topped with Golden Shortcrust Pastry, served with Creamy Mustard Mash and Green Beans
[Steak & Ale, Chicken & Leek, Steak & Kidney, Chicken & Ham, Chicken & Mushroom]

Roast Turkey with Traditional Trimmings, Roast Potatoes, Cauliflower Cheese, Roast Parsnips, Glazed Carrot Batons and Green Beans

Mediterranean Chicken- Breast of Chicken with a tomato and Roasted Vegetable Sauce, served with Saute Potatoes and Green Beans

Roasted Shoulder of Pork, served with Stuffing and Crackling, Roast Potatoes, Braised Red Cabbage, Roast Parsnips and a Swede & Carrot Mash, served with a rich Cider Gravy

Herb Crusted Salmon with a Tomato Bisque, New Potatoes and Green Beans

Tenderloin of Pork Stroganoff with a Brandy, Mushroom & Tarragon Cream Sauce served on a bed of White & Wild Rice

Freshly Beer Battered Cod & Chips, with Mushy or Garden Peas

A Breast of Chicken in a Wild Mushroom, White Wine and Cream Sauce, Served with Roasted New Potatoes and Green Beans

Cumberland Sausage Whirl, served with Creamy Mashed Potato, a Rich Onion & Red Wine Gravy and Topped with Onion Rings

Thai Green Chicken Curry served on a bed of Jasmine Rice with Poppadoms

Roast Chicken, served with Stuffing, Roast Potatoes, Cauliflower & Broccoli Mornay, a Swede & Carrot Mash and Green Beans

Menu

Vegetarian Options

Roasted Pepper, Stuffed with a Wild Mushroom, Asparagus and Pea

Risotto, with New Potatoes & Green Beans

Vegetarian Sausage Toad in the Hole, served with creamy Mashed
Potato, Peas and Gravy

Mediterranean Tart, served with New Potatoes and Green Beans

Roasted Vegetable Lasagne, with Salad and Garlic Bread

Brie and Mushroom Wellington with Roasted New Potatoes and Green
Beans

Menu

Main Upgrades

£4.50

Roast Rump of Beef with Yorkshire Pudding, Roast Potatoes, Braised Red Cabbage, Glazed Carrots and Green Beans with Red wine Gravy

Fillets of Seabass with Lemon Butter, New Potatoes and Fine Green Beans

Lamb Shank, slow cooked, with a Red Wine and Redcurrant Jus, with Rosemary Mash and Green Beans

Chicken Ballentine- Breast of Chicken filled with Spinach & Cream

Cheese, wrapped in Parma Ham, served with crushed Anya Potato & Garlic Cake, Green Beans and a creamy Spinach Sauce

Fillet of Seabream, with a Crayfish and Parley Butter served on a Bed of Samphire and Herby New Potatoes

Rump of Lamb, cooked to Medium, with a Port and Redcurrant reduction with a crushed Anya Potato and Garlic Cake and Fine Green Beans

£8.00

Slow Roasted Fillet of Beef, served atop a duxelle of wild mushrooms, topped with crisp Puff Pastry, with a Masala Wine reduction and served with Dauphinoise Potatoes and Fine Green Beans

Loin of Monkfish on a pool of Lobster Bisque, with Dauphinoise Potatoes and Fine Green Beans

Rack of Lamb, with a red wine and Redcurrant reduction, Dauphinoise Potatoes and Fine Green Beans

Menu

Desserts

Home Made Puddings

Sticky Toffee Pudding

Lemon Sponge

Spotted Dick

Treacle Sponge

Jam Roly Poly

Bread Pudding

Brioche & Baileys Pudding

Apple & Berry Crumble

All served with Custard

Cheesecakes

Lemon

Chocolate Brownie

Honeycomb

Oreo

Rolo

Irish Cream

White Chocolate

White Chocolate and Raspberry

All served with Cream

Profiteroles with Chocolate Ganache

Lemon Meringue Pie

Banoffee Pie

Warm Chocolate Brownie with Ice cream

Chocolate Mousse with Strawberries

Lemon Posset with Shortbread

Black Forest Gateaux

Warm Chocolate Fudge Cake with Ice cream

Cheese & Biscuits

Menu

All served with Coffee & Mints

Add Cheese & Biscuits as an extra course
£20 for a platter for 5

All meals served with Roll & Butter

White Linen Table cloths included

All prices inclusive of VAT

A charge of £40 is applicable for bookings if the minimum number is
under 15 persons

2 course available @ £20 per person

A choice of 1 item per course is included [excluding vegetarian option]

To add an extra option is £2 per person and must be pre ordered

Numbers and choices to be finalised 72 hours before function date

Menu

Buffets

Finger Buffet

Sandwiches- choose 4 from the following-

Honey & Mustard Glazed Ham, Tuna & Cucumber, Cheese & Pickle, Coronation Chicken, Egg & Cress, Brie & Cranberry, Prawn & Marie Rose, Beef & Horseradish, Chicken & Bacon with Caesar dressing, Turkey & Cranberry

Sausage Rolls

Pork Pies

Indian Bites

Hot & Spicy Chicken Wings

Cocktail Sausages

Mozzarella Sticks

Mini Quiches

Vegetable spring Rolls

Chicken Goujons

Dips and Crudites

Crisps and Nibbles

Choose 8 from the above[sandwiches are 1 option]

£12.00

Choose from a selection of Home Made Cakes

£3.00 per person

Victoria Sponge, Chocolate Cake, Coffee and Walnut, Lemon Drizzle, Red Velvet, Chocolate Guinness, Chocolate Eclairs

Menu

Bronze Buffet

A selection of sandwiches, Mini Beef and Horseradish Yorkshires, Sausages in Honey and Mustard, breaded King Prawns, Savoury Crostini, Smoked Salmon & Cream Cheese Blinis, Mini Quiches, Mini Chicken Kebabs, Oriental Rolls, Mini Savoury Pies, Houmous with Rustic Bread, Southern Fried Chicken Goujons, Dips & Crudites

£17.50

Choose from a selection of Home Made Cakes

£3.00 per person

Victoria Sponge, Chocolate Cake, Coffee and Walnut, Lemon Drizzle, Red Velvet, Chocolate Guinness, Chocolate Eclairs

Silver Buffet

Choose 3 from the following-

Chicken Curry & Rice

Beef in Red Wine with Mash

Lasagne

Thai Green Chicken Curry & Jasmine Rice

Sausage & Mash

Chilli Con Carne

Chicken Fajitas

Chicken Chasseur

Sticky Bar B Q Ribs and Spicy Rice

Roasted Vegetable Lasagne

Vegetable Curry & Rice

[Minimum 20 people]

All served with appropriate sides and Breads

£19.00

Add desserts - £6.00 per person

Menu

Gold

Honey Roast Ham, Roast Turkey Crown, Roast Rump of Beef, Dressed Salmon, a platter of seafoods, including Prawns, Smoked Salmon and Crevettes, a selection of savoury pastries, 3 freshly prepared salads, Hot Buttered New Potatoes, a selection of breads
A choice of 3 desserts

£28.00

Add unlimited Tea and Coffee
£2.00 per person

Buffets served for 2 hours

Afternoon Tea

A selection of finger sandwiches, kettle crisps, sausages with Honey & Mustard, Sausage Rolls
Home Made Scones with Clotted Cream and Jam
A choice of 3 Home Made cakes
Unlimited tea and coffee

£19.50

Tea/Coffee and Biscuits
£2.50

Tea/Coffee and Pastries
£4.00