

MENUS

TEASERS

£5.95:

Please choose 3 canapés from the following:

- Chicken liver pâté on toasted crostini with plum chutney and blackberry
- Asparagus mousse on toasted croûte with asparagus tips
- King prawn, chorizo and cherry tomato skewer
- Plum tomato and basil bruschetta
- Creamed goat's cheese, Parma ham and sun-blushed tomatoes on puff pastry

(additional items charged at £1.95 per person)

INTRO

£4.50:

- Chef's leek and potato soup with crème fraîche and garlic ciabatta croutons
- Chef's plum tomato and basil soup with red pesto croutons
- Duo of melon, mango, passion fruit and watercress salad
- Smooth chicken liver pâté with bloomer toast and plum chutney

£5.50:

- Minestrone soup with a cheddar cheese croûte
- Waldorf salad with smoked roast chicken, walnut vinaigrette and rye toast
- Beef tomato, buffalo mozzarella and basil tian with a green pesto dressing
- Pear, walnut, goat's cheese, rocket and watercress salad with a lemon vinaigrette

£5.75:

- Baked flat cap mushrooms stuffed with spinach, red pepper and feta cheese with a herb crust and toasted crouton
- Smoked haddock, spinach and crème fraîche tart with a grain mustard and butter sauce
- Tiger prawn and crab cocktail with brown crab meat mayonnaise and tomato concassé
- Chilli duck spring roll with a spring onion, coriander and beansprout salad and Asian dressing

MENUS

THE MAIN EVENT

All main courses are served with seasonal vegetables unless otherwise stated.

£10.95:

- Roast Chicken Supreme with Duchess potatoes and a mushroom and thyme jus
- Roast loin of Pork with braised potato fondant, apple purée, sage gravy and crackling
- Roast Turkey breast with roast potatoes, sage stuffing, a Lincolnshire sausage and smoked bacon
- Grilled Salmon Supreme with new potatoes and a béarnaise sauce

£12.95:

- Corn-fed chicken breast with rosemary roast new potatoes, chorizo and a roast tomato sauce
- Turkey escalope with a parsley crust, tomato and thyme sauce and garlic roast potatoes
- Roast leg of lamb with potato terrine and a mint and redcurrant jus
- Roast sirloin of beef with potato fondant, Yorkshire pudding and a red wine and thyme jus

£17.95:

- Braised lamb shank with whipped potatoes and a garlic and rosemary braising sauce
- Roast fillet of seabass with Parma ham, spinach, potato fondant and red pepper salsa
- Pan fried duck breast with sautéed potatoes and a plum and ginger sauce
- Fillet of beef Wellington with a dark port sauce, roast potatoes and glazed chantenay carrots

DIRECTOR'S CUT

£10.95:

Vegetarian main courses

- Wild mushroom pot pie with parsnip mash and charred baby leeks
- Baked camembert and roasted vegetable turnover
- Sun-blushed tomato and Cheddar tart
- Nut roast with garlic roast potatoes and sage gravy

MENUS

FINALE

£4.50:

- Irish cream and chocolate cheesecake
- Strawberry Eton mess with Greek yoghurt, brandy snaps and strawberry coulis
- Chocolate and vanilla profiteroles with a dark chocolate sauce
- Vanilla crème brûlée with a shortbread biscuit

£5.50:

- Lemon tart with mascarpone cream and raspberry coulis
- Baked New York style cheesecake with a forest fruit compote
- Chocolate fudge cake with white chocolate ice cream and a bitter chocolate sauce
- Sticky toffee pudding with butterscotch sauce and vanilla ice cream

£5.75:

- Baked apple pie with cinnamon custard and rum soaked sultanas
- Raspberry and white chocolate panna cotta
- Dark chocolate and Amaretto cheesecake with Chantilly cream
- English cheeses with grapes, apple chutney and biscuits

MENUS

BONUS FEATURES

Soup course - £4.50:

- Leek and potato soup with crème fraîche and garlic ciabatta croutons
- Minestrone soup with a cheese crouton
- Cream of vegetable soup with a garden mint dressing
- Plum tomato and basil soup with pesto croutons
- Cream of cauliflower soup with a Cheddar cheese crouton

Fish course - £9.95:

- Grilled salmon supreme, crushed peas, lemon béarnaise sauce
- Roast fillet of seabass, Parma ham, spinach, red pepper salsa
- Roast supreme of cod, pickled cucumber, fennel and radish salad

Bellini cocktail sorbets - £3.50:

- Strawberry
- Raspberry
- Lemon

Cheeseboard - £29.95:

Selection of three cheeses served with plum chutney fruit and biscuits (serves up to 10 guests)

Tea and coffee - £2.95:

Freshly brewed Arabica coffee and a selection of teas

Tea, coffee and a treat - £3.50:

Freshly brewed Arabica coffee and a selection of teas served with chocolate truffles

Midnight Munchies - £7.95:

Choose one from the following:

- Bacon and egg rolls
- Posh ham and cheese toasties
- Beechwood smoked hot dog with sautéed onions and American mustard
- Spiced chicken with a red onion, mint, coriander and cabbage salad in pitta bread
- Hummus, red onion and grilled pepper wrap

MENUS

ON THE SET

All main courses are served with seasonal vegetables unless otherwise stated.

SET ONE: £19.95

Selection of bread rolls and salted butter

Chef's leek and potato soup with crème fraîche and garlic ciabatta croutons

Roast turkey breast with roast potatoes, sage stuffing, Lincolnshire sausage and smoked bacon

Chocolate and vanilla profiteroles with a dark chocolate sauce

SET TWO: £23.95

Selection of bread rolls and salted butter

Beef tomato, buffalo mozzarella and basil tian with a green pesto dressing

Corn-fed chicken breast with rosemary roast new potatoes, chorizo and a roast tomato sauce

Baked New York style cheesecake with a forest fruit compote

SET THREE: £27.95

Selection of bread rolls and salted butter

Smoked haddock, spinach and crème fraîche tart with a grain mustard and butter sauce

Roast leg of lamb with potato terrine and a mint and redcurrant jus

Raspberry and white chocolate panna cotta

Freshly brewed Arabica coffee and a selection of teas with chocolate truffles

SET FOUR: £32.95

Selection of bread rolls and salted butter

Tiger prawn and crab cocktail with brown crab meat, mayonnaise and a tomato concassé

Raspberry Bellini sorbet

Fillet of beef Wellington with a dark port sauce, roast potatoes and glazed chantenay carrots

Dark chocolate and Amaretto cheesecake with Chantilly cream

MENUS

HOG ROAST WITH THE MOST

£19.95:

- Whole leg of roast pork
 - Whole honey-roast ham
 - Jambalaya with chorizo and peppers
 - BBQ baked beans
 - Grilled corn on the cob
 - Cajun-spiced slaw
 - Roast sweet potato wedges with chive sour cream
 - Garden salad with a ranch dressing
 - Blue cheese and bacon salad with garlic croutons
 - Soft floured baps
 - Sage and onion stuffing
 - Apple sauce
 - Wholegrain mustard
 - Selection of dressings and pickles
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ULTIMATE BBQ

£18.95:

- Beef burgers with mature cheddar cheese and tomato relish
- Beechwood smoked hot dogs with fried onions and American mustard
- Vegetarian hot dogs and burgers
- Jacket potato halves filled with cream cheese and chive
- Cajun coleslaw
- Grilled corn on the cob with smoked paprika butter
- Chef's selection of salads, pickles and dressings

Upgrade your BBQ

Add some tasty extras £3.50 each

- 5oz Rump steaks (cooked to order)
 - Bourbon BBQ marinated chicken kebabs
 - Chilli and lime marinated salmon kebabs
 - Shell on king prawns with garlic butter
 - Sticky pork baby back ribs
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BITS IN A BASKET

£11.95:

All served with house fries, choose one from the following:

- Half roast chicken with lemon and thyme and house slaw
- Breaded Atlantic scampi with tartare sauce and mushy peas
- Classic burger with cheese, lettuce, tomato and relish
- Lentil and spinach burger with lettuce, tomato and hummus
- Californian chicken burger with avocado and tomato
- Beechwood smoked hot dog with fried onions and American mustard

MENUS

POSH PICNIC BUFFET

£18.95 per person

(additional items charged at £3.50 per person):

Please choose **2** from the following cold sandwiches, served on sliced white or wholemeal bread:

- Ham and Swiss cheese
- Tuna mayonnaise and sweetcorn
- Pastrami, pickles and rocket
- Roast turkey with cranberry and watercress
- Mature Cheddar cheese and pickle
- Egg and cress
- Roast beef and horseradish
- Roast pepper and hummus

Please choose **1** from the following hot sandwiches:

- Roast beef, roasted peppers and onions on ciabatta
- Roast turkey, brie and cranberry on ciabatta
- Spiced chicken with a red onion, mint, coriander and cabbage salad in pitta bread
- Pulled pork and slaw on floured baps
- Grilled aubergine, courgette and Swiss cheese with green pesto on ciabatta

Please choose **3** from the following dishes:

- Piri-piri chicken drumsticks with tomato salsa
- Sticky BBQ ribs with slaw
- Pork sausage rolls served with mustard
- Roast sweet potato wedges with chive sour cream
- Cheese and tomato quiche
- Selection of Indian appetisers served with mango chutney
- Hunters pie and piccalilli
- Lamb koftas with tzatziki dip
- Chicken satay skewers with peanut dipping sauce
- Teryaki vegetable kebabs
- Fruit kebabs with honey and yoghurt dip

EXAMPLE MENU A:

Cold sandwiches

- Pastrami, pickles and rocket sandwiches
- Roast pepper and hummus sandwiches

Hot sandwiches

- Pulled pork and slaw on floured baps

Dishes

- Piri-piri chicken drumsticks with tomato salsa
- Roast sweet potato wedges with chive sour cream
- Fruit kebabs with honey and yoghurt dip

EXAMPLE MENU B:

Cold sandwiches

- Ham and Swiss cheese sandwiches
- Roast turkey with cranberry and watercress sandwiches

Hot sandwiches

- Spiced chicken with a red onion, mint, coriander and cabbage salad in pitta bread

Dishes

- Sticky BBQ ribs with slaw
- Lamb koftas with tzatziki dip
- Cheese and tomato quiche

MENUS

SPECTACULAR BUFFET

£22.95 per person

(additional items charged at £3.50 per person):

Starters and sides included in the buffet:

- A selection of carved breads
- Pickles and dressings including olive oil and balsamic vinegar, Caesar dressing, sliced gherkins, capers, sun-dried tomatoes, Parmesan and olives)
- Beetroot, fennel and goat's cheese slaw
- Trio of tomato salad with fresh basil and a lemon vinaigrette
- Sweet pea, barley, spinach and Pecorino salad
- Caesar salad
- Fruit platter with Greek yoghurt and honey

Please choose **2** from the following dishes:

- Braised beef with red wine, smoked bacon, silver skin onions and steamed rice
- Penne pasta with meatballs and a spicy tomato sauce
- Braised beef and ale puff pastry pie
- Sweet and sour pork with steamed rice
- Rigatoni with Italian sausage, shaved fennel and cherry tomatoes
- Buttermilk fried chicken and sweet potato fries
- Chicken tikka masala with cardamom rice and garlic naan bread
- Fishermans pie with a Cheddar mashed potato topping
- Spinach and ricotta tortellini with a roast tomato sauce
- Chickpea and apricot tagine
- Potato gnocchi with cherry tomatoes, courgette, mozzarella and basil

Please choose **2** from the following desserts:

- Baked New York style style cheesecake with a forest fruit compote
- Chocolate and vanilla profiteroles with a dark chocolate sauce
- Lemon meringue pie
- Mixed berry Eton mess
- Mini chocolate mousse with whipped cream
- Mini lemon cheesecakes

EXAMPLE MENU A:

All starters and sides

- Breads, dressings, pickles, slaw, salad selection and fruit platter

Dishes

- Buttermilk fried chicken and sweet potato fries
- Chickpea and apricot tagine

Desserts

- Mixed berry Eton mess
- Mini lemon cheesecakes

EXAMPLE MENU B:

All starters and sides

- Breads, dressings, pickles, slaw, salad selection and fruit platter

Dishes

- Rigatoni with Italian sausage, shaved fennel and cherry tomatoes
- Baked spinach and ricotta tortellini with a roast tomato sauce

Desserts

- Mini chocolate mousse with whipped cream
- Lemon meringue pie

MENUS

EXTRAVAGANZA BUFFET

£32.95 per person:

- Carved breads, balsamic vinegar and virgin oils

A choice of soup served to your table, choose one from the following:

- Leek and potato soup with crème fraîche and garlic ciabatta croutons
- Minestrone soup with a cheese crouton
- Cream of vegetable soup with a garden mint dressing
- Plum tomato and basil soup with pesto croutons
- Cream of cauliflower soup with a Cheddar cheese crouton

On the buffet:

- Whole carved sirloin of beef with mini Yorkshire puddings and horseradish cream
- Cold honey-glazed gammon with pineapple, chutney and watercress
- Piri-piri chicken drumsticks with tomato salsa
- Cheddar cheese and tomato quiche
- Garlic and thyme roasted potatoes
- Plum tomato, cherry tomato and mozzarella salad
- Caesar salad
- Rocket and Parmesan with balsamic dressing
- Harissa, cous cous and almond salad
- Beetroot, fennel and goats' cheese slaw
- Sweet pea, barley, spinach and Pecorino salad

A choice of **2** desserts served to your table:

- Lemon tart with mascarpone cream and raspberry coulis
- Chocolate and vanilla profiteroles with a dark chocolate sauce
- New York style baked cheesecake with a forest fruit compote
- Chocolate fudge cake with white chocolate ice cream and a bitter chocolate sauce
- Baked apple pie with cinnamon custard and rum soaked sultanas
- Strawberry Eton mess with Greek yoghurt, brandy snaps and strawberry coulis

MENUS

SHOWSTOPPER BUFFET

£37.95 per person:

On the buffet:

- Carved breads, balsamic vinegar and virgin oils
- Marinated olives, tomatoes and artichokes
- Charcuterie including Parma ham, Mortadella and salami
- Smoked fish including salmon, mackerel and trout with horseradish and caper berries
- Grilled, marinated and pickled vegetables
- Whole carved sirloin of beef with mini Yorkshire puddings and horseradish cream
- Whole poached salmon with cucumber and smoked salmon mousse
- Cold honey-glazed gammon with pineapple, chutney and watercress
- Piri-piri chicken drumsticks with tomato salsa
- Cheddar cheese and tomato quiche
- Garlic and thyme roasted potatoes
- Plum tomato, cherry tomato and mozzarella salad
- Caesar salad
- Rocket and Parmesan with balsamic dressing
- Harrissa, cous cous and almond salad
- Beetroot, fennel and goats' cheese slaw
- Sweet pea, barley, spinach and Pecorino salad

Individual desserts:

- Chocolate truffle pots with a mixed berry compote and Chantilly cream
- Lemon cheesecake
- Salted caramel banoffee pie with dark chocolate shavings
- Fruit platter with Greek yoghurt and honey
- Fresh fruit bowl

On the buffet:

- Selection of cheeses served with chutney, grapes and cheese biscuits