

Sample Canapé Selection

Start your Wedding Reception in creative style with a selection of Canapé's to accompany your Pre-Reception Drinks

Sample Selection

Tapas Selection

*Chicken & Bacon Square
Curried Chicken Wrap
Aromatic Duck Wrap
Smoked Salmon Mousse
Tuna & Sweetcorn Square*

French Delights

*Goat's Cheese Mini Bilini
Smoked Salmon Rosette
Prune Delight
Emmental Cheese Surprise
Lump Fish Caviar Tartlet
Caribbean Style Prawn Tartlet*

American Appetiser's

*Cheese & Chive Quiche Nests
Smoked Salmon en Croute
Deep Dish Cheese Pizza
Prawn Pate Toast*

Vegetarian Selection

*Mexican Wrap
Mexican Square
Pepperonata Piped
Thai Carrot Wrap
Vegetarian Tikka Square*

Prices upon application

Bread Selection

*White or Brown Roll
Served with Butter in Ramekins*

*Tear 'n' Share
Loaves of Bread for Guests to help
themselves, served with
Butter in Ramekins
(no cutting utensils)*

*Bakers Basket
Assorted Rolls*

Prices upon application

STARTERS

Soup

Cauliflower & Stilton (v)

creamy soup, combined with a quality Cheese

£4.95 per head

Cream of Chicken & Coconut Soup

Served with snippets of Egg Noodles

£5.25 per head

Cream of Vegetable Soup (v)

served with Parsley Croutons

£4.10 per head

Cream of Asparagus Soup

served with Parsley Croutons

£5.00 per head

French Onion Soup (v)

caramelised Onion, engulfed with rich vegetable stock, served with Gruyere Cheese & Croutons

£5.10 per head

Leek & Potato Soup (v)

served with Parsley Croutons

£4.20 per head

Leek, Potato & Stilton Soup

£5.20 per head

Lobster Bisque

flamed with Brandy & garnished with Cream & Herbs

£5.95 per head

Tomato & Basil Soup

served with Croutons

£4.20 per head

Spicy Lentil Soup

with Peas & Bacon

£4.50 per head

Smoked Haddock Chowder

with Crème Fraiche (v)

£5.95 per head

Prices upon application

MEAT STARTERS

Brizola & Rocket Salad

With Olives & Pickled Artichoke, drizzled with Olive Oil
£6.50 per head

Continental Meat Platter

Selection of meats & Charcutiere
£5.50 per head

Chicken Caesar Salad

shredded Chicken, Croutons, Anchovy, Parmesan Cheese, served on a Kos Lettuce & bound in a Caesar Dressing
£4.95 per head

Duck Apricot & Orange Terrine

Served with a Salad Garnish
£5.50 per head

Cold Smoked Duck Breast

served on a Mixed Leaf Salad & topped with Toasted Pine Nuts, dressed with a Pesto Oil
£6.90 per head

Smoked Chicken & Mango Salad

£5.50 per head

Fish Starters

Prawn Melody

Succulent Prawns bound with Apples, served with Lemon Mayonnaise & Tabasco Sauce
£4.95 per head

Platter Scottish Salmon & Shell On Prawn Garnish

thinly sliced Oak Smoked Salmon, served with a Lemon Twist & sliced Wholemeal Bread
£5.50 per head

Prawn Cocktail (v)

served with a Salad Garnish, Brown Bread & Butter, with a Lemon Twist
£3.95 per head

Smoked Mackerel Mousseline

a traditional homemade Pate, blended with Herbs & Citrus Juice, served with a Horseradish Cream
£5.50 per head

Prices upon application

Fish Starters

Seafood Salad

succulent Shellfish, Squid & Octopus, bound in a light herbed vinaigrette
£5.40 per head

Salmon & Sweet Pepper Terrine (v)

served on a Baby Leaf Salad & Green Peppercorn Dressing
£5.50 per head

Smoked Fish Timbale

Cream Cheese & Chives wrapped into a parcel with Smoked Salmon
£5.50 per head

Thai Style Fish Cakes

served on a bed of Mixed Leaves, with a Lime & Lemongrass Dressing
£5.25 per head

Smoked Halibut & Tiger Prawn Platter

With cracked Black Pepper
£6.25 per head

Refreshing Fruit Starter's

Duo of Fanned Melon

served with a Raspberry Coulis & a Fresh Fruit Garnish
£4.30 per head

Fanned Melon & Parma Ham

drizzled with a Rum & Ginger Syrup
£4.95 per head

Tropical Fruit Platter

Drizzled with Rum, Coconut Pulp & Juice
£4.50 per head

Pineapple Boat

glazed with White Rum, topped with Toasted Coconut
£4.00 per head

Pate

Pate Maison

served with Cold French Toast, Salad Garnish & Cumberland Sauce
£4.25 per head

Smooth Liver Pate & Cumberland Sauce

Served with Toasted Granary Fingers
£4.95 per head

Prices upon application

Vegetarian Starter

Casserole of Button Mushrooms en Croute

With White Wine & Cream

£4.50 per head

Feta Cheese & Cherry Tomato Salad

Feta Cheese, Cherry Tomatoes, Red Onions on a bed of Mixed Leaves, served with an Aged Balsamic Syrup

£4.95 per head

Goats Cheese & Sunblush Tomato Tart

served with a caramelised Shallot Marmalade

£5.10 per head

Halloumi Cheese

Served on a Nest of Mixed Leaves & Balsamic Vinaigrette Syrup

£4.95 per head

Mixed Salad, Halloumi Cheese

served with extra Virgin Pesto Dressing

£4.95 per head

Wild Mushroom & Broccoli Risotto

served with a Roquefort Dressing & Roasted Garlic Flutes

£4.95 per head

SORBET

Sorbet to cleanse the Plate

Various flavours

£4.50 per head

Prices upon application

MAIN COURSE Poultry Section

Boneless Breast of Duck

*Seared Breast of Duck, served with a Kirsch
& Black Cherry Sauce
£19.90 per head*

Breast of Chicken & Cheese

*served with a Red Wine, Tomato & Italian Herb Sauce
£18.90 per head*

Chicken Provencal

*Supreme Breast of Chicken
cooked with Tomato, Onion, Red Wine & Herbs
£18.50 per head*

Chicken Forestair

*Large Breast of Chicken, served with the classical accompaniments of Button Mushrooms,
Lardons of Bacon, Baby Onions & Croutons
£19.95 per head*

Chicken Ballontyne

*Chicken Leg, boned & stuffed with a Mushroom Duxelle & wrapped in Crepinette, served
with a Red Wine Gravy
£21.50 per head*

Chicken Parcel

*Breast of Chicken filled with Sage, Onion & Sausage Meat Stuffing, encased in Bacon,
served with Port & Redcurrant Sauce £19.50 per head*

Confit of Duck

*Leg of Duck, enlarded with Thyme, Rosemary & Garlic, served with a Plum, Ginger & Rice
Wine Sauce: £18.95 per head*

Filletted Breast of Chicken

*Cooked with Basil, Chopped Tomatoes, Mixed Herbs, Prosciutto & Red Wine
£17.90 per head*

Poulet en Croute

*Breast of Fillet of Chicken, Cheese & Bacon, wrapped in Puff Pastry & served with Cream,
White Wine & Tarragon Sauce
£20.95 per head*

Poached Boneless Breast of Chicken

*Served with a Sherry & Grain Mustard Sauce
£17.95 per head*

Roulade of Chicken

*served with the following options: Herb & Champagne Sauce, or Red Wine & Grain Mustard
Sauce or Cream, White Wine & Tarragon Sauce
£19.95 per head*

Prices upon application

Fish Main Course

Barramundi Supreme

Poached Supreme Barramundi, garnished with Queen Scallops & Butter Beans, served with Lemon Grass, Chilli & Thai Holly Basil Sauce
£19.25 per head

Roast Salmon Fillet

fresh portion of Salmon, oven roasted with Sea Salt & served with a Chardonnay Cream Sauce
£18.50 per head

Delice of Fresh Salmon

With Lemon Butter & Cracked Black Pepper
£18.25 per head

Mahi-Mahi Supreme

Served with Alsbach Brandy & Soured Cream Sauce
£18.50 per head

Sea Bass & King Scallop Swirl

served with a Lobster & Remy Martin glaze.
£21.50 per head

Salmon & Asparagus en Croute

Served with a Clam & Lobster Sauce
£20.95 per head

Beef Main Course

Beef Wellington

*served with a Red Wine & Wild Mushroom Jus
or Scotch Whisky & Game Sauce*
£23.50 per head

Fillet of Beef Medallion

*Topped with Stilton & Wild Mushroom Mousse
Served with a Brandy & Three Peppercorn Sauce*
£22.50 per head

Roast Sirloin

served with Pepper Cream & Brandy Sauce
£19.50 per head

Roast Topside of Beef

& Horseradish Yorkshire Puddings
£17.50 per head

Prices upon application

Beef Main Course Contd/....

Ribbons of Fillet Steak

*cooked in a Cherry Tomato, Green Chilli & Pink Peppercorn Sauce, served on a Bed of Rice
£19.00 per head*

Highland Beef

*Sirloin of Beef, served with Onion, Lardons of Bacon with a Whisky Jus
£19.95 per head*

Lamb Main Course

Knuckle of Lamb

*generous portions of Lamb, on the bone, served with a Rosemary, Redcurrant Jus &
Rosemary Sauce
£19.50 per head*

Roast Leg of Lamb

*served with a Red Wine, Redcurrant & Rosemary Sauce
£18.50 per head*

Stuffed Saddle of Lamb

*Stuffed with Sage & Onion & Sausage Meat
Served with Red Onion, Redcurrant & Rosemary Sauce
£22.50 per head*

Pork Main Course

Roast Tenderloin of Pork

*served with an Apricot & Brandy Sauce or
with Calvados & Sage Sauce or
Creamy, Cider Sauce, garnished with Apples
£18.50 per head*

Medallions of Pork

*served with a Cream Mushroom & Cider Sauce
£17.95 per head*

Prices upon application

***For those who prefer a Vegetarian/Vegan Main Course, we have the following
selection***

Vegetarian Selection

Mixed Vegetable Curry

Cheese & Macaroni Bake

Mushroom Stroganoff

Singapore Wok

Cherry Tomato & Red Onion Tart

Baked Aubergine

*Stuffed with a panache of mixed vegetables
served with an Italian, Herb & Tomato Sauce*

Mediterranean Wellington

Goat's Cheese & Sunblush Tomato Tart

Vegetables

Rissolee Potatoes

Roasted New Potatoes in their Jackets

Boulangère Potatoes

sliced Potatoes & Onions slowly cooked in Stock

Crispy Sage & Onion Roast Potatoes

New Potatoes

drizzled with Olive Oil & served with Crispy Fried Onions & garnished with Green Ends of Spring Onions

Fondant Potatoes

½ cooked in Stock & ½ Roasted

& served with Fresh Seasonal Vegetables

Prices upon application

Try Something Different?

Individual Table Carvery

This is a lovely way to encourage your friends to really get involved in your Wedding. You would nominate a Guest Chef for each table (Chef's Hat & Apron provided!) to cut and serve your selection of meats, which is presented on a platter board.

Help is on hand and it would make a great talking point – fun all around!

Roast Leg of Lamb

***stuffed with fresh Mint or Rosemary
& Cumberland Sausage Meat***

Crown of Turkey

served with a Cranberry Dressing

Roast Beef

served with the traditional Yorkshires & Horseradish Sauce!

Pork with Crackling

served with Apple Sauce

served with Fresh Seasonal Vegetables

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or

Traditional Roast

Duo of Roast Meats

Your Choice of Two Roast Meats

or

Trio of Roast Meats

***Your choice of Three Roast Meats
with Batter Pudding or Yorkshire Puddings***

Prices upon application

Bangers 'n' Mash

Simple Meal, dressed to perfection and always a firm favourite!

British Selection

Cumberland Sausage

a firm British favourite!

Glamorgan Sausage

*a combination of Pork, Leek & Ginger
great for Welsh Connections*

Pork, Honey & Mustard Sausage

a great combination

Pork, Celery & Stilton Sausage

Great - with a glass of Port!

Pork, Apple & Cider Sausage

Somerset Sizzler!

International Selection

Bratwurst Sausage

Pork, Veal & Onion

East Indian Sausage

Pork with fresh Chilli & Ginger

Toulouse Sausage

Bacon, Pork, Parsley, Garlic & Red Wine

Italian Sausage

Pork with a hint of Garlic, Black Pepper and a blend of Italian Five Spice

Thai Sausage

Pork with all those subtle Thai tastes

Lamb & Mint Sausage

Shoulder of Lamb with fresh Mint

Prices upon application

Bangers 'n' Mash contd/....

Gourmet Selection

***Chicken, Asparagus
& Parmesan Sausage***

***Wild Boar with Cider &
Rosemary Sausage***

Duck, Orange & Apricot Sausage

***Venison & Wild Mushroom
Sausage***

Meat Alternatives

Spinach & Mature Cheddar Sausage

Mushroom & Tarragon Sausage

Glamorgan Sausage with Caerphilly & Leek

Tomato, Mozzarella & Basil Sausage

Thai Spiced Vegetable Sausage with Rice

***Mediterranean Sausage
with Tomato, Mixed Peppers & Courgette***

Mash Selection

Garlic

Whole Grain Mustard

Spring Onion

Horseradish

Prices upon application

Grand Selection!

Self Service Buffet

Dressed Whole Turkey
(Chef to carve)

Crown of Turkey
(Chef to carve)

Whole Dressed Salmon
(Staff to serve)

King Prawns (head off)
presented in a big bowl on ice & served with Chilli & Seafood Sauce
(supplement of £4.50 per head)

Roast Sirloin of Beef
(sliced & fanned)

Honey Roast Gammon

Vegetarian Quiches

Tomato & Onion Platter

Mixed Leaf Salad

Blue Cheese Coleslaw

Cucumber & Mint Mayonnaise Salad

Egg, Pea & Pineapple Rice Salad

Hot New Potatoes
& Spring Onion
drizzled with Olive Oil

Accompanying Sauces & Vinaigrettes

£35.50 per head
(excluding £4.50 supplement per head)

Prices upon application

Middle Eastern Sample Menu

Main Course

Hummous

Feta Cheese, Tomato & Onion Salad

Tabbouleh

Vegetable Mixed Pickles

Leg of Lamb with Spiced Yoghurt

Diced Chicken cooked with Potato, Spinach & Lentils

Diced Braised Beef with Chick Pea & Kidney Beans

Vegetarian Option

Chick Pea & Kidney Bean Soup

Middle Eastern Breads

Cumin, Onion, Pea & Rice

Desserts

Paklava

(Bite Size)

*(layers of Filo Pastry with Mixed Nuts
& Cinnamon, laced with Syrup)*

Kataifi

(Bite Size)

*(mixed nuts, cinnamon, rolled into
fine shredded pastry)*

For Nut Allergies

Fresh Fruit Cocktail

Tea, Coffee

Mints

Prices upon application

Self Service Buffet

Vegetarian Selection

Cold Section

Egg & Marie Rose Sauce

Dressed Salmon

Vermicelli

with Lemongrass, Dried Powdered Shrimps, crushed dried Red Chillies laced with Fried Onions, Garlic & Coriander

Three Bean Salad

with Pineapple & Celery

Pasta Salad

with Pesto Sauce

(with Parmesan as an accompaniment)

Tomato & Onion Platter

drizzled with Virgin Olive Oil & finely chopped Parsley

Mixed Baby Leaves & Haloumi Cheese

served with a Lime & Virgin Olive Oil Dressing

Popadoms

Naan & Pitta Breads

Chicory & Feta Cheese

with Lime & Black Pepper drizzle

Green Mango & Onion Salad

with Oriental Fish Gravy (optional)

Spinach & Ricotta Roulade

(hot or cold)

Prices upon application

Self Service Buffet **Vegetarian Selection**

Hot Section

Vegetarian Wellington

Baked Aubergine
Basil & Mozzarella Rolls
served with a Rich Tomato & Red Wine Sauce

Mediterranean Vegetable Tart
with Sun Dried Tomatoes

Cream of Coconut Rice
with Peas & Sweetcorn

Stir-fried Mixed Vegetables
with Oyster flavoured Sauce or with mixed Herbs & White Wine

Bamboo Shoots & Mushrooms
cooked with Turmeric

Fried Noodles
with Root Ginger, Tofu, Spring Onions, Bean Sprouts & Spicy Peanut Sauce

Bombay Potatoes
with Cumin Seeds, Garlic & Onion

Pak Choi Chinese Greens
cooked with Teriyaki Sauce/or Light Soy Sauce

Sarge Piner Curried Spinach Leaves
with Indian Vegetarian Cheese served with Yoghurt

Prices upon application

Cold Fork Buffet Selection

Whole Dressed Salmon

poached & decorated beautifully to a high standard & ready to serve

Turkey

Home roasted sliced breast of Turkey served with a Turmeric & Coriander Mayonnaise,

Ham

Premium Honey Roasted & Sliced garnished with Quail Eggs & served with a Mustard & Orange Dressing

Sirloin of Beef

Prime Scotch Roast Sirloin of Beef sliced & fanned

Thai Pork Balls

with ginger & chopped Onion served with a Lime & light Chilli Sauce

Lebanese

Lebanese style Chicken Kebabs on sticks

Potatoes (new)

tossed in Virgin Olive Oil & Spring Onion Dressing

Potato Salad

tossed in a light Lemon rind Mayonnaise, garnished with Mange Touts

Mixed Salad

freshly tossed salad Leaves with Cherry Tomatoes, Fetta Cheese, Olives, Cucumber served with a Lime & Basil Dressing

Green Salad

assorted lush green Leaves & Laced with Avocado served with a dressing of your choice

Ham

whole Leg of Gammon Glazed or Chaud-Froid & dressed to a very high standard (carved & served by our Staff)

Eggs

coated in a Marie-Rose Sauce garnished with King Prawns

Danish Meatballs

served with chunky Tomato Relish

Rice Salad

Saffron rice Tossed with colourful Garden Peas & miniature diced Carrots

Prices upon application

Hot Fork Buffet Selection

Impress your Guests with a selection of English, Continental, European or Asian Delights

Pork Selection

Minced Pork, Black Pudding & Potato Pie
(English)

Bite Size Pork
cooked with Cider, Herbs & Apples
(English)

Slices of Pork
cooked with Two Nips (Parsnip & Turnip)
(English)

Diced Pork
cooked with Lemongrass & Mango Pickle
(Oriental)

Minced Pork Balls
served with Bamboo Shoots & Plum Sauce
(Chinese)

Beef Selection

Beef
Beef marinated & cooked in Ale
(English)

Beef Stroganoff
(European)

Poultry Selection

Chicken
cooked in Cream of Coconut & Turmeric Sauce
(Oriental)

Chicken
boneless pieces of Chicken cooked with Soy Sauce & Black Pepper
(Oriental)

Roasted Poussin
served with a White Wine Sauce
(French)

Chicken Curry
bite size pieces of Chicken
(Indian)

Prices upon application

Hot Fork Buffet Selection

Lamb Selection

Lamb

cooked with Lemon & Mint (English)

French Lamb & Bacon Hot-Pot

(French)

Lamb Curry

(Indian)

Lamb Moussaka with Aubergines

(European)

Lamb Poivrade

*cubed Lamb in a rich crushed Green Pepper & Tomato Sauce
(European)*

Fish Selection

Salmon Fish Cakes

*served with a Fruity Chutney
(English)*

Fish Veronique

(French)

Assorted Fish Provencal

(French)

Mackerel Fillet

*served with Soya & Lime Leaves Sauce
(Oriental)*

Prices upon application

Specialty Char-Grill Sample 1

Self Service

Poussin

**Homemade Pork, Beef, Coriander,
Garlic & Onion Cheeseburger**

Vietnamese Style Cuttle Fish Skewers
served with a Green Chilli & Fish Dipping Sauce

Peeled Tiger Prawn & Onion Skewers
served with a Teriyaki Sauce
£3.50 per head supplement

Sheikh Kebab

Minced Lamb, infused with Cumin, Coriander & Garam Masala
served with Cucumber, Mint Yoghurt Accompaniment

Lamb Racks

marinated in Lemon Juice, Garlic, Oregano & Olive Oil

Vegetarian Selection

Mixed Vegetables on Skewers
Bell Peppers, Aubergine, Courgette, Cherry Tomatoes
& Button Mushrooms

Falafel

Grounded Chick Peas & Broad Bean Balls
served with Humus

Salad Selection

Stilton Blue Cheese Coleslaw
Tomato & Red Onion Platter

Cucumber, Yoghurt & Mint Salad
Cous Cous

Egg, Pea & Pineapple Rice Salad
Potato, Kiwi & Orange Salad

Accompanying Sauces & Vinaigrette's
Assorted Breads & Pitta Breads

Choice of one Dessert

Tea or Coffee

Mints

£35.00 per head

Prices upon application

Specialty Char-Grill Sample 2

*Breast of Chicken
marinated with Honey, Mustard & Herbs*

*Char grilled Sirloin Steak
served with Sour Cream & Horseradish*

*BBQ Lamb
marinated with Lemon & Mint*

selection of Gourmet Sausages

Marinated King Prawn Skewers

Vegetable & Halloumi Skewers

Corn on the Cob

on tables in bowls as Family Service:

Mixed Leaf Salad with Bell Peppers

Coleslaw

Tomato & Mozzarella & Basil Salad

New Potatoes & Salad Onion Salad

Rustic Breads & Butter

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Choice of one Dessert

*Coffee
Mints*

Prices upon application

LUXURIOUS DESSERTS

We can offer you a wide selection of delicious Desserts, these are a few to tempt you..

Apple Pie & Sugar Snow

served with Crème Anglaise

Apricot & Passion Fruit Torte

Baileys Gipsy Tart

Banoffee Torte

Caramel Banana Mousse, served with a Toffee Sauce

Chocolate Paris Brest

a choux ring split & layered with Cream Patisserie, Chocolate Fudge, Chocolate pieces & Cream, decorated with soft ganache striped with White Chocolate

Cheesecake

crisp biscuit base with a Creamy Cheesecake blended with the flavour of your choice.

Chocolate & Custard Slice

Dressed Death by Chocolate

Dressed Lemon Torte

light refreshing Dessert, drizzled with a Tangy Coulis

Dressed Raspberry Torte

served with a Coulis & Fresh Fruits of the Season

Fresh Fruit Pavlova

a Meringue filled with Chantilly & Fresh Fruits

Grand Marnier Truffle Torte

a round Chocolate sponge with a Chocolate Mousse, enriched with melted Belgian Chocolate, flavoured with Grand Marnier & decorated with Chocolate.

Lemon &

Mascapone Tart

served with Raspberry Coulis

Prices upon application

LUXURIOUS DESSERTS contd/...

Marquis of White & Dark Chocolate

a Chocoholics delight a duo of Mousse, layered together & served with a rich Raspberry Couli

Profiteroles & Chocolate Sauce

Strawberry Shortbread

round shortbread biscuits sandwiching Cream Strawberry preserve & sliced Strawberries, with stripes of Chocolate, Cream Curl & half a glazed Strawberry

Strawberry Tartlet

Strawberries & Cream Piped in a Tart Case

Sticky Toffee Pudding

Summer Fruit Pudding

with Chantilly Cream

Triple Chocolate Mirror

Warm Cinnamon Apple Pie

served with Cream

Savoury

Cheese Platter & Biscuits

£4.95 per head

Beverage Selection

Coffee or Tea & Mints

£2.95 per head

Prices upon application

**Self Service Evening
Buffet**

Filo Pastry Tiger Prawns

Mini Pancake Rolls (v)

Stir Fried Egg Noodles
with Mushroom Soy
Sauce (v)

Crispy Won Tons

Steamed Rice (v)

Bombay Potatoes (v)

Mixed Vegetable Curry
(v)

Keema Curry (v)

Mini Samosas

Mixed Salad

Honey Roast Ham
(Chef to Carve)

Coleslaw (v)

Assorted Breads

**Accompanying Sauces,
Vinaigrette's & Pickles**

£17.95 per head

**Chinese Evening
Buffet**

Prawn Crackers (v)

Fried Won Ton
(minced Pork wrapped in
light
Chinese Pastry)

**Shredded Beef in Black
Bean Sauce**

Kung Po Chicken
(Chilli & Pineapple
Chicken)

Chinese Chicken Curry

**Stir Fried Mixed
Vegetables** (in thick
sauce)

Fried Egg Noodles
with Mushroom Soy
Sauce

Steamed Rice

Accompanying Sauces
All the above dishes are
mild.
Chillies & Hot Sauces are
provided.

£15.50 per head

Evening BBQ Menu

Spare Ribs
(Chinese Flavour)

Beef Burgers

Vegetarian Burgers

Chicken Drum Sticks

Jumbo Bangers

Vegetarian Bangers

Kebabs
(minced Pork with Ginger
& Coriander)

Coleslaw

Mixed Salad

Potato Salad

**Sliced Tomato & Onion
Platter**

Relishes & Sauces

Assorted Breads

£15.00 per head

**Self Service Evening
Cold Meat Carvery**

Choose two of your
favourite meats to enjoy
this popular Carvery

(1) Gammon

Turkey

Chicken

(4) Beef

price will vary according
to cut of beef (i.e. £3.50
supplement per head for
Fillet of Beef)

Coleslaw

Potato Salad

Mixed Salad

**Assorted Breads
Accompanying Sauces
& Vinaigrettes**

£14.00 per head

Evening Function

**Hog Roast
(minimum of 100
Persons)**

**Hog Roast & Stuffing
(Chef to Carve)**

Coleslaw

Roast Potatoes

or

Potato Salad

**Sliced Tomato & Onion
Platter**

Accompanying Sauces

Assorted Breads

£15.50 per head

Evening Function

Mini Carvery

**Roast Beef
(Chef to Carve)**

**Roast Pork
(Chef to Carve)**

Roast Potatoes

or

Potato Salad

Mixed Salad

Accompanying Sauces

Assorted Breads

£13.50 per head

Indian Buffet

**Chicken or other Meat
Curry**

Onion Bhajis

Pakora

**Samosas
(Vegetable)**

Steamed Rice

**Bombay Potatoes
Aloo Gobi Curry
(Potato & Cauliflower)**

Popadoms

Accompanying Breads

£11.50 per head

Fork Buffet

Chilli Con Carne

**Chicken Curry
(extra Mild)**

Steamed Rice

Mixed Salad

Accompanying Sauces

**Bakers Bread Basket &
Butter**

£13.50 per head

Truly English

Bangers & Fried Onions

**Baguettes
Accompany Sauces**

£9.00 per head

Fork Buffet

Assorted Bacon

Assorted Sausages

Fried Onions

Tomato & Onion Platter

Stilton Coleslaw

Accompanying Sauces

Baguettes & Baps

£12.50 per head

Bacon Butties

Bacon Butties

Chips

Baguettes

£8.50 per head

Finger & Fork

**Cold cuts of
Beef, Turkey, Ham**

Mixed Salad

**Potato Salad with Sour
Cream & Salad Onion**

**Cucumber, Mint &
Yoghurt Salad**

**Spicy Battered buffalo
Wings**

Fish Goujons

Cocktail Samosas

Sausage Rolls

Accompanying Sauces

**Bakers Bread Basket &
Butter**

£14.50 per head

Strictly Finger

Vegetables Crudities & Accompanying Dips

Melon & Parma Ham

Danish Style Meat Balls

**Bagels with Cream
Cheese & Smoked
Salmon**

Fish Goujons

Chicken Goujons

**Smoked Oysters &
Bacon**

**Cocktail Pancake Rolls
(v)**

Stuffed Vine Leaves (v)

**Pork & Prawn
Dumplings**

**Open Sandwich
Selection
(assorted toppings)**

£13.50 per head

The Pie Factory

**Please choose 4 kinds
of Pies from the list
below:**

Meat:

**Steak & Kidney
Steak & Guinness
Steak & Stilton
Steak & Braised Onions
Sausage, Smoked
Bacon & Onion**

Poultry

**Chicken & Asparagus
Chicken & Stilton
Turkey, Cranberry &
Brie**

Fish

**Salmon, Smoked
Haddock & Spinach
With Cheese or White
Sauce**

**Salmon Cod & Prawn
Parmesan & Thyme
Crumble
Finished with Saffron,
Lemon & Parsley Sauce**

Vegetarian:

**Leek & Mushroom
Mixed Vegetable**

**All above served with
Mash Potatoes
Bakers Bread Basket &
Butter**

£15.00 per head

Party Pick Ups

Please choose 10 items

Vegetarian Selection

**(1) Vegetable Crudities
& Dips (v)**

**(2) Finger Bowl
Selection (Crisps,
Nuts, Tortilla's; Pickled
Onions; Cocktail
Gherkins (v)**

**(3) Bread Sticks; Cheese
Straws & Stuffed Olives
(v)**

(4) Cheese Puffs (v)

**(5) Cheese & Cherry
Tomatoes on cocktail
skewers (v)**

(6) Mini Quiches (v)

**(7) Cocktail Pancake
Rolls (v)**

Meat Selection

**(8) Cocktail Samosas
(v)**

(9) Sausage Rolls

**(10) Satay Sticks &
Peanut Sauce Dip**

(11) Cocktail Sausages

**(12) Stuffed Nachos
with Mexican Dip**

**(13) Cold Chicken
Nuggets & Dip**

(14) Hot & Spicy Wings

**(15) Chicken
Drumsticks**

(16) Pork Pies

Egg

(17) Scotch Eggs

Fish Selection

(18) Fish Goujons

(19) Crab Stick Tray

(20) Shell on Prawns

(supplement £2.00 p.h.)

**(21) Whelks, Vinaigrette
& Black Pepper**

Sandwich Selection

**(22) Sandwich Quarters
& Rolls with assorted**

fillings

£15.00 per head

Finger Buffet

Please choose any 10 items:

- (1) Vegetable Crudities & Dips**
- (2) Crisps & Tortillas & Dips**
- (3) Coronation Chicken & Salad in Wraps**
- (4) Mini Pancake Rolls**
- (5) Indian Savouries: Onion Bhajis; Samosas; Pakora served with a cool Yoghurt Dip**
- (6) Cheese with Cherry Tomatoes on sticks**
- (7) Cheese & Pineapple on sticks**
- (8) Pizza Slices**
- (9) Danish Meat Balls on sticks with a mustard dip**
- (10) Ham & Lettuce on Rye Board**
- (11) Sausage Rolls**
- (12) Cocktail Sausages**
- (13) Mini Yorkshire Puddings filled with Roast Beef & Horseradish Sauce**
- (14) Stuffed Vine Leaves**
- (15) Sandwich Quarters & Bridge Rolls with assorted Fillings**
- (16) Roast Chicken Pieces**
- (17) Cold Chicken Nuggets & Dip**
- (18) Pork Pies**
- (19) Gala Pie**
- (20) Southern Fry Buffalo Wings**
- (21) Fish Goujons**
- (22) Pate & Cucumber**
- (23) Quiches**
- (24) Scotch Eggs**

£15.00 per head

