



EVENT MENUS

On the following pages we have included a selection of suggested menus, menu selectors and drink options to help you plan your menu. We have found through experience some of our guests prefer to compile their own menus and to this end we are highly flexible. If you do not find exactly what you want our Head Chef will be only too happy to discuss your ideas and tailor-make a package to suit your requirements.

Our staff are dedicated to helping you choose the most appropriate menus to suit your needs and satisfy your guests. Above all we are here to help.

Please call one of our events team who will be delighted to advise and assist you with the planning of your event.

SAMPLE EVENT MENUS

To assist you in compiling your menu we have put together the following selection featuring some of our most popular dishes:

Menu A

Tomato and fresh sweet basil soup (vegan)

Traditional roast leg of lamb, redcurrant jelly and mint sauce

Profiteroles flavoured with Baileys and served with a chocolate sauce

£25.55

Menu C

Crayfish and prawn 'cocktail'

Breast of chicken stuffed with fresh leeks, served with a creamy mushroom sauce, new potatoes, French beans and lemon carrots

Lemon and lime tart

£23.00

Menu E

Baby asparagus and orange salad (vegan)

Balsamic roasted vegetables with a basil cous cous, served with new potatoes and green salad (vegan)

Fresh fruit salad (vegan)

£25.20

Menu B

Warm goats' cheese and caramelised onion tart, herb salad and balsamic dressing (v)

Roast breast of chicken, smoked bacon, mushroom, sun-blushed tomato and a red wine sauce, served with parmentier potatoes, French beans and glazed carrots

'Peach Melba' cheesecake

£26.45

Menu D

Melon and prosciutto ham with a raspberry dressing

Braised fillet of salmon, asparagus and a lobster cream, new potatoes, French beans and glazed carrots

Traditional summer pudding

£26.95

To enhance your menu selection why not add:

A sorbet course, prices from **£3.35**

An intermediate course – soup, fish or choose from the starter selection, prices from **£5.10**

Cheese course, prices from **£6.50**

Coffee and chocolates, prices from **£2.85**

EVENT MENU SELECTOR

The following selection of dishes offers you the flexibility to create your own menu. Any of the dishes featured may be adapted to suit your personal requirements. Should you have a favourite dish that does not feature within our selector our Head Chef will be only too happy to prepare this for you.

Starters

Choice of soup – all freshly homemade – please feel free to ask if your favourite is not listed

Roasted vine tomato soup with basil oil (V)

£6.00

Cream of woodland mushroom and chive soup (V)

£6.00

Chunky farmhouse vegetable barley broth (V)

£6.00

White onion soup with shredded spinach (V)

£6.00

Asparagus soup with fresh torn herbs (V)

£6.00

Cream of watercress soup (V)

£5.50

Leek and potato soup (V)

£5.50

Warm goat's cheese and roasted pepper tart, mixed leaf and hazelnut salad with beetroot dressing (V)

£6.80

Tomato, courgette and sweetened leek crumble tart with mascarpone and avocado cream (V)

£9.00

Thai marinated tiger prawns on mixed leaves with chilli & mango dressing

£9.30

Traditional Scottish smoked salmon with caper and shallot dressing,

£6.90

Roulade of smoked salmon stuffed with watercress cream cheese

£8.60

Crayfish and prawn cocktail.

£6.80

Duck terrine with herb salad and onion marmalade

£6.65

Ham hock terrine with piccalilli and herb salad

£7.10

Anti – pasti of cured meats and smoked cheese with marinated olives

£6.90

Pear, walnut and Stilton salad with pickled stem ginger (V)

£6.60

Seasonal melon with mixed berry compote and cinnamon syrup (V)

£6.50

Sorbets

Kir royale sorbet

£3.50

Apple sorbet

£3.50

Lemon sorbet

£3.50

EVENT MENU SELECTOR

Main Courses

Dishes are, where stated, complete with vegetables and potato. When more than one dish is selected for an event, we will advise of one selection of accompanying vegetables and potatoes for all meals. Where a vegetable and potato selection is not stated, fresh seasonal produce will accompany all dishes.

Pan fried chicken, cherry tomatoes and courgettes with a tomato and basil sauce
£14.10

Herb and pesto crusted chicken supreme with bordelaise sauce
£14.10

Five spice roasted duck breast, dauphinoise potatoes, redcurrant and rosemary jus
£18.25

Braised blade of beef, dauphinoise potatoes, roasted root vegetables and Port wine sauce
£13.75

Pan fried 6 oz fillet of beef, roasted shallot and wild mushroom in red wine sauce
£23.50

Slow braised lamb shank with roasted root vegetables and Madeira jus
£19.50

Slow cooked pork medallions, crushed new potatoes and a vegetable medley
£13.50

Traditional roast loin of pork, with clove infused apple sauce
£13.00

Oven baked gammon with honey and mustard glaze
£13.90

Roasted rump of lamb with fresh rosemary and lemon
£15.50

Traditional roast turkey breast with bacon wrapped chipolata, stuffing and cranberry sauce
£15.95

Traditional roast sirloin of beef with Yorkshire pudding and horseradish cream
£17.95

Baked cod loin with lemon butter
£13.95

Herb crusted salmon with a red pepper sauce
£14.50

Roulade of plaice stuffed with crab and prawns, watercress cream sauce
£15.50

Pan fried Seabass fillet with sautéed cherry tomatoes and courgettes in a fresh herb butter
£17.75

Vegetarian Dishes

Mediterranean roasted vegetable risotto
£12.50

Pan-fried gnocchi roasted butternut squash and wild mushroom
£12.50

Linguine with wild mushroom and smoked garlic bread
£12.50

Sweet mixed pepper and chilli tart with tomato salsa and torn leaves
£12.50

Butter squash, potato and spinach curry with vegetable pilau rice and nan bread
£12.50

EVENT MENU SELECTOR

Desserts and Cheese

Traditional summer pudding
£6.50

Profiteroles flavoured with baileys and served with chocolate sauce
£6.50

Lemon and lime tart with fresh raspberries
£6.50

Baked Vanilla cheesecake with a black cherry compote
£6.50

Sticky toffee pudding with custard sauce
£6.50

Treacle tart with Chantilly cream
£6.50

Pear and almond tart with seasonal fruit dressing
£6.50

Strawberry sable heart with strawberry compote
£6.50

Penns mess
£8.00

Chocolate and caramel cheesecake with rum and toffee sauce
£8.00

Bitter chocolate tart with crème fraiche
£8.00

Individual cheese plate of three cheeses with red onion marmalade, watercress and celery salad
£6.95

Coffee

Freshly brewed filter coffee, tea and infusions with chocolates
£2.50

EVENT FORK BUFFET MENUS

Below we have listed a selection of some of our most popular fork buffet menus, however this only represents a small selection of our dishes and we would be happy to create a menu to meet your individual needs. Please contact one of our experienced team who will be delighted to help.

Cold Fork Buffet Menu A

Cold poached salmon on a cucumber
and dill salad
Honey roasted gammon with piccalilli
Quiche (v)

Warm minted new potatoes
Mixed green salad
Tomato and red onion salad
Apple and coleslaw salad
Sweet chilli rice noodle salad

'Peach Melba' cheesecake
Chocolate torte with chocolate sauce

£18.00

Hot Fork Buffet Menu C

Beef and mozzarella lasagne
Goujons of plaice with lemon and tartare sauce
Spinach and ricotta pancake
with a mornay sauce (v)

Warm parsley new potatoes
Honey roasted vegetables

Traditional bread and butter pudding
Fresh fruit salad

£18.00

Cold Fork Buffet Menu B

Cold roast beef with horseradish
and English mustard
Chilli prawns with a noodle salad
Watermelon feta and fresh basil (v)

Lime dressed baby potato salad
Mixed salad
Roasted vegetable salad
Caesar dressed pasta salad

Baked vanilla cheesecake
with black cherry compote
Poached basil infused strawberries
with crème fraîche

£18.00

Hot and Cold Fork Buffet Menu D

Pan fried beef 'stroganoff'
Pilaf rice
Warm parsley new potatoes
Dressed salmon
Cold roast breast of turkey with cranberry sauce
Greek style feta salad (v)

Mixed salad
Three tomato salad
Mixed green beans dressed
with toasted almonds

Profiteroles flavoured with Baileys and served
with a chocolate sauce
Lemon and lime tart with fresh raspberries

£18.00

EVENT FORK BUFFET MENUS

The following menus are designed for the starter and desserts to be served to the table with a more informal buffet style main course.

Hot and Cold Fork Buffet Menu E

Goats' cheese and three tomato salad (v)

Honey and mustard gammon with warm
Cumberland sauce carved
in front of the customer
Minted new potatoes

Cold poached salmon on a cucumber
and dill salad

Cold griddled chicken Caesar salad
Broccoli and cheese quiche (v)

Mixed green salad
Cherry tomato and rocket salad
Rice, lentil and pancetta salad
Oriental mandarin and chilli salad

Traditional summer pudding
Profiteroles flavoured with Baileys and served
with a chocolate sauce

£23.00

Hot and Cold Fork Buffet Menu F

Leek and potato soup (v)

Sweet and sour pork
Saffron rice

Warm parsley new potatoes
Cold roast breast of turkey with cranberry sauce

Smoked fish platter
Greek style feta salad (v)

Mixed green salad
Three tomato salad
Apple and coleslaw salad
Rice, lentil and pancetta salad

French apple flan with caramel sauce
Fresh fruit salad

£23.00

EVENT FINGER BUFFET SELECTOR

Our finger buffet selector has been designed to allow you the flexibility to build your own menu. We start by including a selection of sandwiches (tuna and cucumber, ham lettuce and whole grain mustard, cheese and tomato, egg and cress and turkey and cranberry)

You can then choose any 5 items below for £13.50

Pressed ciabatta with salmon, rocket, crème fraîche and black pepper

Griddled chicken Caesar wrap

Mini traditional Cornish pasties

Margherita pizza fingers (v)

Chicken drumsticks (roasted, breaded or Tandoori)

Honey grain mustard chipolatas

Mini pork pies with a 'Branston' pickle dip

Chicken satay skewers

Nachos with salsa, sour cream and guacamole (v)

Griddled chicken fajita wrap

Brie, apple, grape and celery wrap (v)

French onion tart (v)

Vegetable crudités (v)

Chorizo bites

Roasted vegetable salsa tart (v)

Tuna niçoise wrap

Tandoori chicken wrap

Thai red curry chicken skewers

Vegetable strudel (v)

Goats' cheese, tomato and rocket ciabatta (v)

Bacon lettuce and tomato focaccia

Bread sticks, olives, stuffed cherry bell peppers and dips (v)

Spiced potato wedges and dips (v)

Filo wrapped prawns with sweet chilli dip

Selection of crisps, nuts and rice crackers

Buffalo chicken wings with a sour cream dip

Onion bhaji with mint yoghurt dip (v)

Vegetarian spring rolls with plum sauce (v)

Thai fishcakes with sweet chilli dip

Blackened salmon with sour cream

Mozzarella glazed garlic bread (v)

Fresh fruit platter

Bitter chocolate tart

Lemon tart

Should you want more than 5 items, any additional item maybe purchased for an extra £2.00 per person



LATE NIGHT OFFER

Why not ensure your guests are pampered until the end of your event – we can offer:

Tea and coffee station – running throughout the evening

Bacon baps

£5.50

Sausage baps

£5.50

Egg, mushroom and tomato baps (v)

£5.50

Fish and chips

£10.50

A selection of curries and rice

£10.50

Some of these offers will be subject to availability and numbers – please check with your sales advisor



EVENT CANAPÉ MENUS

Why not start your event with a selection of mouth-watering canapés. Please choose from the menus below. Should you require a particular dish that doesn't appear on the menus our Head Chef will be happy to incorporate it.

Menu A

Handmade vegetable crisps and sea salt and rosemary nuts

Pan-fried peppered fillet of beef on toast

Smoked salmon tartlet

Lamb and mint chipolatas

Goats' cheese crostini

£6.10

Menu B

Assorted mini tartlets

Pan-fried fresh salmon on toast

Honey and mustard Cumberland sausages

Japanese crackers and cheese straws

Chicken satay skewers

£6.65