

# MENU 1

All main course dishes come with seasonal vegetables and a choice of potato dish\* unless otherwise stated.

## CANAPÉS £6.50

*A selection of 4 varieties*

**Chicken liver pâté on toasted crostini** with a plum and blackberry chutney

**King prawn**, chorizo and cherry tomato skewers

**Plum tomato and basil bruschetta** (V)

**Smoked salmon blinis** with cream cheese and chives

## STARTERS £4.25

**Leek and potato soup** (V)

**Smoked haddock fishcake**, with wholegrain mustard hollandaise and a pea shoot salad

**Red pepper and tomato soup** (V)

**Lightly spiced sweet potato soup** (V)

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## MAIN COURSE £11.95

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

**Grilled fillet of salmon** with béarnaise sauce

**Tomato tart** with a tomato and thyme sauce and pea shoots (V)

\*Creamed potato | Crushed potato cake | Fondant potato  
Gratin Dauphinoise

## DESSERT £4.50

**Crème caramel** with whipped cream and strawberry

**Chocolate and vanilla profiteroles** with a dark chocolate sauce (V)

**Chocolate fudge cake** with dark chocolate sauce (V)

**Baked New York style cheesecake** with a forest fruit compote (V)



# MENU 2

All main course dishes come with seasonal vegetables and a choice of potato dish\* unless otherwise stated.

## CANAPÉS £6.50

*A selection of 4 varieties*

**Chicken liver pâté** on toasted crostini with a plum and blackberry chutney

**King prawn**, chorizo and cherry tomato skewers

**Plum tomato and basil bruschetta** (V)

**Smoked salmon blinis** with cream cheese and chives

## STARTERS £5

**Chilli duck spring roll** with a spring onion, coriander and beansprout salad and Asian dressing

**Smooth chicken liver pâté** with bloomer toast and plum chutney

**Beef tomato, buffalo mozzarella and basil** with a green pesto dressing (V)

## MAIN COURSE £13.95

**Corn-fed chicken breast** with roast potatoes, sage stuffing, Lincolnshire sausage and smoked bacon

**Roast sirloin of beef** with Yorkshire puddings and a red wine sauce

**Roasted chicken breast** with rosemary new potatoes and a tomato and chorizo sauce

**Lemon and thyme roasted chicken breast** with a Madeira and tarragon sauce

**Baked brie and roasted vegetable turnover** with a watercress and rocket salad and a tomato and basil sauce **£12.95** (V)

\*Creamed potato | Crushed potato cake | Fondant potato  
Gratin Dauphinoise

## DESSERT £5.95

Fruit tart (V)

Bread and butter pudding (V)

Lemon tart (V)

Warm apple and ginger crumble tart with cinnamon custard (V)

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# MENU 3

All main course dishes come with seasonal vegetables and a choice of potato dish\* unless otherwise stated.

## CANAPÉS £6.50

*A selection of 4 varieties*

**Chicken liver pâté** on toasted crostini with a plum and blackberry chutney

**King prawn**, chorizo and cherry tomato skewers

**Plum tomato and basil bruschetta** (V)

**Smoked salmon blinis** with cream cheese and chives

## STARTERS £6.50

**Baked flat cap mushrooms** stuffed with spinach, red pepper and feta cheese with a herb crust and toasted crouton (V)

**Waldorf salad** with smoked roast chicken, walnut vinaigrette and rye toast

**Chicken, apricot and tarragon terrine**

## MAIN COURSE £17.95

**Fillet of beef** with mushrooms, spinach and pâté wrapped in puff pastry, with a red wine and shallot sauce

**Roast fillet of seabass wrapped in prosciutto** with buttered spinach and a tomato and red pepper salsa

**Roast rump of lamb** with pearl barley risotto and a port & redcurrant sauce

**Wild mushroom pot pie** with parsnip mash and chargrilled baby leeks **£13.95** (V)

\*Creamed potato | Crushed potato cake | Fondant potato  
Gratin Dauphinoise

## DESSERT £6.50

**Sticky toffee pudding** (V)

**Honeycomb cheesecake** (V)

**White chocolate and raspberry cheesecake** (V)

**Artisan British cheeseplate** (V)

**Cheeseboard** (Platter for Table of 10) **£60** (V)

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# OFF THE BBQ

## HOG ROAST £22 PER PERSON

Pickles and dressings  
Roast leg of pork  
Honey roast ham  
BBQ pulled pork  
Honey and mustard chipolatas  
Sweet potato fries (V)  
BBQ baked beans  
Sage and onion stuffing (V)  
Garden leaf salad (V)  
Soft floured baps and hot dog rolls (V)  
Buttered corn on the cob (V)  
Kaleslaw (V)

## BBQ £23.95 PER PERSON

Beef burgers  
Pork hot dogs  
Chicken hot dogs with a sweet chilli sauce  
Chicken kebabs (BBQ marinated)  
Kaleslaw (V)  
Tomato, red onion and basil salad (V)  
Jacket potato (V)  
Buttered corn on the cob (V)  
Garden leaf salad (V)  
Soft floured baps and hot dog rolls (V)

## MIDNIGHT MUNCHIES £4.25

Salami pizza  
Cheese & tomato pizza (V)  
Hotdogs  
Beef burgers

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# BUFFET

## TRADITIONAL BUFFET £14.95 PER PERSON

Chicken salad sandwiches  
Cheddar & pickle sandwiches (V)  
Ham & tomato sandwiches  
Tuna & sweetcorn sandwiches  
Bowl of chips (V)  
Kaleslaw (V)

### *Then choose 3 of the following:*

Plaice goujons  
Chicken skewers  
Cheese & onion pasty (V)  
Chicken goujons  
Meat quiche  
Piri piri drumsticks  
Lemon & thyme drumsticks  
Vegetable quiche (V)  
Sausage rolls  
Indian selection

## POSH BUFFET £16.95 PER PERSON

Chicken salad sandwiches  
Cheddar & pickle sandwiches (V)  
Ham & tomato sandwiches  
Tuna & sweetcorn sandwiches  
Bowl of chips (V)  
Kaleslaw (V)

### *Then choose 4 of the following:*

Hot beef & pepper wrap  
Hot turkey, brie and cranberry wrap  
Veggie wrap (V)  
Tandoori spice chicken wrap  
Pulled pork wrap  
Cheese & broccoli quiche  
Vegetable quiche (V)  
Indian selection  
Sweet potato fries (V)  
BBQ sticky ribs  
Lamb kofta & tzatziki  
Chicken satay skewers  
Teriyaki vegetable skewers (V)

## FORK BUFFET £21.95 PER PERSON

Bread roll (V)  
Pickles and dressings  
Caesar salad (V)  
Tomato, red onion & basil salad (V)  
Kaleslaw (V)

### *Then choose 2 of the following:*

Braised beef with red wine  
Penne pasta with meatballs and a spicy tomato sauce  
Rigatoni with Italian sausage  
Chicken tikka masala  
Spinach & ricotta tortellini (V)  
Chickpea & apricot tagine (V)  
Baked tomato & herb gnocchi (V)

### *And choose 2 desserts out of the following:*

Baked New York style cheesecake (V)  
Chocolate & vanilla profiteroles (V)  
Mini chocolate mousse (V)

# EXTRA ITEMS

**Salad bowl** (mixed leaves with fresh tomato, cucumber & red onion) - Serves 10 £20 (V)

**Pasta bowl** (tuna & sweetcorn) £30

**Potato salad** (home made potato salad dressed with mayonnaise & red onion) - Serves 10 £25 (V)

Extra item from the Traditional Buffet £2.95

Extra item from the Posh Buffet £3.95

Extra item from the Fork Buffet £4.95

Profiteroles stack - Serves 10 £40 (V)

Strawberry gateau - Serves 14 £45 (V)

Chocolate fudge cake - Serves 14 £45 (V)

Cheeseboard - Serves 10 £60 (V)

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