

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)

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 with 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)

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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, watercress and rocket salad, with 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 chipolata (V)
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 burger
Pork hot dog
Chicken hot dog 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)
Hotdog
Beef burger

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BUFFET

TRADITIONAL BUFFET £14.95 PER PERSON

Chicken salad sandwich
Cheddar & pickle sandwich (V)
Ham & tomato sandwich
Tuna & sweetcorn sandwich
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 sandwich
Cheddar & pickle sandwich (V)
Ham & tomato sandwich
Tuna & sweetcorn sandwich
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 in a 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 gateaux – Serves 14 £45 (V)

Chocolate fudge cake – Serves 14 £45 (V)

Cheeseboard – Serves 10 £60 (V)

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