



MENU A

£32.00

Minimum 30, Maximum 100 Guests

Starters

Homemade soup with bread roll and butter (v)
(Choice of leek & potato, carrot & coriander,
tomato & basil, broccoli & stilton)

Chicken liver pate, caramelized onion and brown toast

Crispy feta bites with a Greek salad (v)

Smoked mackerel pate, pickled cucumber and brown toast

Prawn cocktail, marie rose sauce, brown bread and butter

Mains

Pie, creamy mashed potato, buttered greens, jus
(choice of beef and ale, creamy chicken, cheese and onion)

Roast beef, roast potatoes, honey roasted carrots, buttered greens,
gravy, horseradish sauce

Pan fried sea bass fillet, lemon and pea risotto

Roasted salmon supreme, crushed new potatoes, seasonal greens,
lemon and dill sauce

Spinach, mushroom and brie wellington, roasted potato,
seasonal greens, vegetarian gravy (v)

Chicken or sweet potato & spinach curry, coriander rice, poppadum (v)

Desserts

Sticky toffee pudding, toffee sauce, vanilla ice cream

Lemon tart, raspberry coulis

Vanilla New York cheesecake

Raspberry Eton mess

Double chocolate brownie, vanilla ice cream, chocolate sauce

British cheese selection, celery, grapes, crackers

Please choose maximum 3 starters, 3 mains and 3 desserts



MENU B

£37.00

Minimum 30, Maximum 100 Guests

Starters

Homemade soup with rosemary and sea salt, sourdough and butter (v)
(Choice of roasted butternut squash & ginger, curried sweet potato & coconut, creamy mushroom & tarragon, summer pea, mint & avocado)

Mediterranean vegetable and goats cheese tart, balsamic dressing (v)

Crispy halloumi bites with a Greek salad (v)

Crispy salt and pepper squid, lemon mayonnaise

Smoked haddock and salmon fishcakes, tartar sauce, salad garnish

Mains

Roast beef, roast potatoes, honey roasted carrots, buttered greens, gravy,
Yorkshire pudding, horseradish sauce

Parma ham wrapped chicken supreme, mashed potato,
seasonal greens, creamy tarragon sauce

Parmesan and herb crusted salmon supreme, crushed new potatoes,
seasonal greens, creamy prawn sauce

Grilled tuna niçoise salad, soft boiled egg, green beans, new potatoes

Wild mushroom risotto, truffle oil, shaved parmesan (v)

Baked goats cheese, spinach filo pastry, crushed new potatoes,
seasonal greens and dill cream sauce (v)

Desserts

Sticky toffee pudding, toffee sauce, vanilla ice cream

Lemon tart, raspberry coulis

Vanilla New York cheesecake

Raspberry Eton mess cheesecake

Double chocolate brownie, vanilla ice cream, chocolate sauce

British cheese selection, celery, grapes, crackers

Please choose maximum 3 starters, 3 mains and 3 desserts



MENU C

Finger Buffet £15.00

Minimum 30, Maximum 120 Guests

Selection of sandwiches on white and brown bread
(cereals containing gluten, milk, egg, fish)

Fresh cocktail sausages in a honey and mustard dressing
(cereals containing gluten, mustard, sulphur dioxide)

Fresh mini sausage rolls
(cereals containing gluten, sulphur dioxide, egg)

Chicken satay with peanut dip
(cereals containing gluten, mustard, peanuts, soya, nuts)

Lamb koftas with a yoghurt, cucumber and mint raita *(milk)*

Breaded king prawns served with sweet chili sauce
(cereals containing gluten, crustaceans)

Smoked mackerel pate on crostini
(cereals containing gluten, fish, egg, milk, mustard)

Smoked salmon and crème fraiche blinis
(cereals containing gluten, fish, egg, milk)

Selection of samosas served with mango chutney (ve)
(cereals containing gluten, soya)

Mini vegan mushroom and bean sausage rolls (ve)
(cereals containing gluten)

Crudité platter with two dips (v) *(milk)*

Olive tapenade on crostini (v)
(cereals containing gluten)

Chocolate brownie bites
(cereals containing gluten, egg, milk)

Seasoned potato wedges

Sweet potato fries

Please select 6 from the options above