

Buffet Selector

BANQUETING MENUS



Finger Buffet A £14.50 per person (minimum numbers 10)

- A selection of Hand Cut Sandwiches • Beer Battered Cod Goujons with Homemade Tartar Sauce
- Pork & English Apple Bites with a Mustard Mayonnaise • Homemade Leek & Red Leicester Quiche (v)
- Seasoned Potato Wedges with Salsa Dip (v) • Confit of Sweet Pepper & Goats Cheese Tortilla Pinwheels (v)
- Yum-Yum Fingers with Fruit Coulis (v)

Finger Buffet B £15.50 per person (minimum numbers 10)

- Selection of Home Baked Panini's • Mini Crab Cakes with Chilli Dip
- Mini Chicken Caesar Salad in a Baby Gem Lettuce Leaf • Selection of Baked Gourmet Mini Pies
- Black Forest Ham & Cream Cheese Blini • Marinated Olives, Cherry Tomato & Feta Cheese Skewer (v)
- Yum-Yum Fingers with Fruit Coulis (v)

Finger Buffet C £16.50 per person (minimum numbers 10)

- Hand Cut Bloomer Sandwiches & Wraps • Chefs Own Pork & English Apple Mini Burgers
- Teriyaki Salmon & Courgette Skewer • Mini Homemade Cottage Pie in a Pastry Cup
- Mexican Bean & Monterey Jack Potato Skins (v) • Selection of Indian Savouries (v)
- Yum-Yum Fingers with Fruit Coulis (v)

Working Lunch A £7.50 per person (maximum numbers 25)

- Homemade Baguettes with a Variety of Fillings • Kettle Crisps or Chips • Fruit Platter

Working Lunch B £7.50 per person (maximum numbers 25)

- Hot Jacket Potatoes with: Tuna Mayonnaise, Baked Beans, Grated Cheddar Cheese
- Served with Coleslaw & Tossed Salad

All Prices are exclusive of VAT

For bookings and enquiries call 0844 815 7000

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■ Additional Choices

- Freshly Brewed Tea & Coffee **£2.00 per person**

With Biscuits **£2.30 per person**

With Homemade Cookies **£2.70 per person**

With Mini Danish Pastries **£4.00 per person**

With Cup Cakes **£4.50 per person**

With Bacon Savoury Muffin **£5.90 per person**

With Free Range Scrambled Egg Savoury Muffin **£5.90 per person**

- A Selection of Sandwiches & Kettle Crisps **£5.50 per person**
- A Selection of Sandwiches & Chips **£6.50 per person**
- Chefs Selection of Desserts **£3.80 per person**
 - Mineral Water **£3.20 per 1L bottle**
 - Jugs of Fruit Juice **£4.00 per jug**

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■ Fork Buffet £17.50 per person (minimum numbers 25)

Please choose from one menu choice & one vegetarian choice & one dessert

Beef Bourguignon

Prime British Beef slowly cooked in Red Wine with Baby Onions & Button Mushrooms - served with Buttered New Potatoes, Seasonal Vegetables & Freshly Baked Bread

Lamb Boulangère

Sautéed pieces of Local Lamb with Root Vegetables in Rich Sauce & topped with Rosemary infused Sliced Potatoes before being baked in the oven, Served with Seasonal Vegetables & Freshly Baked Bread

Thai Green Chicken Curry

British Farm Assured Chicken Breast bound in a Medium Spicy Coconut Cream Sauce, served with Wild & Basmati Rice & Prawn Crackers

Chicken, Smoked Bacon & Mushroom Fricassee

Bound with a White Wine & Thyme Cream Sauce Served with Savoury Rice & a Roquette & Cherry Tomato Salad & Freshly Baked Bread

Lasagne Bologna

Homemade using a traditional recipe – Served with Mini Garlic & Herb Baguette & an Italian Style Tossed Salad

Seafood & Potato Pie

A blend of Prime Seafood, Baby Spinach & Broccoli in a Cream Sauce topped with a Wholegrain Mustard Mash – served with Seasonal Salad & Freshly Baked Bread

Mediterranean Vegetable & Chick Pea Tagine

Slow cooked Vegetables & Chickpeas bound in an Aromatic Sauce & Dried Fruits – served with a Coriander Cous Cous & Flat Bread

Mushroom, Spinach & Red Pepper Stroganoff

Simply Sautéed & finished with a Paprika & Brandy Sauce – served with a Tarragon Scented wild Basmati Rice & Freshly Baked Bread

Dessert

- Traditional Yum-Yum's with Fruit Coulis
- Boats of Berries with Clotted Cream
- Chocochino Cups

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