



# **FUNCTION MENUS**

## BUFFET & BANQUETING

# BUFFET MENU



## PRICE PER HEAD

£13.95 for 6 items

£16.95 for 8 items

£19.95 for 10 items

**Our buffet menu options are all based on a minimum of 25 people, unless otherwise stated.**

## MEATS

Chicken Goujons

Chicken & Chorizo Skewers

Mini Chicken Caesar Salads  
in Lettuce Cups

Sausage Rolls

Honey Mustard Chipolatas

Mini Roast Beef and Horseradish  
Yorkshires

Sticky Chinese Ribs

Mini Duck & Hoisin Spring Rolls

## FISH

Mini Smoked Salmon  
Cream Cheese Bagels

Sweet Chili Prawn Skewers

Fish Goujons

## VEGGIE

Halloumi Fries (V)

Veg Quiches (V)

Indian Selection (V)

Tomato & Mozzarella Skewers  
with Pesto Oil (V)

## BREAD, CRUDITES, ANTIPASTI & SALADS

Warm Ciabatta and Olives (V)

Hummus & Crudités (V)

Antipasti Meat Selection

Potato Salad (V)

Mixed Salad (V)

Chicken Caesar Salad

# BUFFET MENU



## **CHEESE & BISCUITS BUFFET STYLE**

**£7.50 Per Person**

Selection of English Cheeses. served with a selection of Biscuits, Celery, Grapes, and Chutneys

## **SAUSAGE, BACON OR VEGAN SAUSAGE BAPS**

**Burger or Sausage £5.50 or £6.50 for Sausage & Bacon Baps**

*Served with Ketchup & Brown Sauce*

## **SALAD BOWLS**

**£25.00 a bowl (serves 8-10 people)**

Hot Buttered Steamed New Potatoes  
Creamy Coleslaw  
Tomato, Red Onion & Mozzarella Salad  
Mediterranean Cous Cous Salad

## **BBQ**

**£20.95 per person (min 40 guests)**

**Choose either a meat or veggie menu per person.**

## **MEAT**

Beef Burgers  
Jumbo Sausage  
Marinated Chicken Drumsticks

## **VEGGIE**

Vegetable & Halloumi Skewers  
Vegan Burgers  
Vegan Sausages

## **BBQ SIDES**

Bowls of Mixed Salad  
Creamy Coleslaw  
Cheese Slices  
Potato Salad & Chopped Chives  
Burger Baps & Hotdog Rolls

## **CHIPS & CRISPS**

Bowl of Chips - £15 per bowl  
Bowl of Crisps - £5 per bowl

## **11" STONE BAKED PIZZAS**

Max. of 30 Pizzas  
Serves (approx.) 60 Guests  
Each Pizza Serves 2 People

**Garlic Bread Pizzette - £9.95**

**Pizza - £10.95**

*Choose from*  
Classic Margarita (V)  
Vegetarian (V)  
Pepperoni

## **DESSERTS**

**£3.50 Per Person / Choose one:**

Tangy Lemon Meringue Pie  
Seasonal Fresh Fruit Platter  
Chocolate Brownie

## **CAKEAGE CHARGE**

**£1 per person**

If you wish to bring your own cake, we provide napkins, plates and cutlery

# BANQUETING SET MENU



**Choose one dish from each course to complete your set menu for all of your guests.**  
If there are any special dietary requirements, please speak to your event coordinator.

## **STARTERS**

Asparagus Wrapped in Parma Ham with Hollandaise and Parsnip Crisps

Smoked Salmon, Honey & Mustard Dressing and Baby Leaves (GF)

Smoked Chicken Caesar Salad (GF)

Prawn Cocktail (GF)

Carrot & Coriander Soup Served with Warm Ciabatta  
*(VE/GF Option Available)*

Tomato & Mozzarella Salad Dressed with Pesto Oil  
*(VE Option Available)*

Chicken Liver Parfait with Toasted Brioche  
and an Apricot & Orange Chutney  
*(GF Option Available)*

## **MAIN COURSES**

**All Served with Seasonal Vegetables and Roast Potatoes**

Pan Roasted Cod Loin with A Shrimp, Pancetta & Basil Sauce (GF)

Corn Fed Chicken Stuffed with Spinach, Ricotta & Parma Ham

Roast Sirloin of Beef with a Wild Mushroom Sauce (GF)

Braised Lamb Shank, Root Vegetable Purée served  
with a Redcurrant Sauce (GF)

Spinach & Mushroom Encroute (V)

Beetroot & Butternut Squash Wellington (VE)

Vegan Option: Sweet Potato & Red Onion Marmalade Seeded Tart (VE/GF)

# BANQUETING SET MENU



## DESSERTS

Blackberry Crème Brulée

Vanilla Pannacotta with Tropical Fruit

Baked Bread & Butter Pudding Laced with Lemon Curd

Chocolate Fondant & Clotted Cream

Chocolate & Raspberry Tart with Raspberry Sorbet (VE/GF)

Raspberry Frangipane With Raspberry Coulis (VE/GF)

### **Selection of Cheeses with Grapes & Biscuits**

Supplement of £3 per person for a Sharing Board per table  
or a Supplement of £5 per person for Individual Portions

Coffee & Mints

**2 Courses £28 per person**

**3 Courses £35 per person**

**V - Vegetarian | VE - Vegan  
GF - Gluten Free**

Please speak to the team about any special dietary requirements when ordering. Our meals are prepared in a kitchen where nuts, gluten, as well as other allergens, are present.