



MENUS

PARTIES & CELEBRATIONS

**BUFFET, CANAPÉS & SMALL BITES
& BANQUETING**

SPECIAL DIETARY OPTIONS

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

If you have any dietary requirements or allergies, please inform your event coordinator when ordering.

Kindly note that all dishes are prepared in a kitchen where nuts, gluten, and other allergens are present.

BUFFET MENU

PRICE PER HEAD

6 items £14.95 | 7 items £16.95 | 8 items £18.95

*Additional items can be added at £2 per person, per item.
A minimum of 25 guests applies, unless otherwise agreed.*

CHOOSE FROM OUR MENU OPTIONS:

Meat, Fish, Vegetarian & Vegan, Potatoes,
Crisps & Dips, Salads, Cakes & Desserts

MEATS

Chicken goujons

Crispy breaded chicken strips, seasoned (Halal)

Sausage rolls

Golden puff pastry filled with seasoned sausage meat

Seasoned chicken kebabs

Grilled chicken pieces marinated in herbs and spices, served on skewers

Mini British cottage pies

Individual portions of minced beef in rich gravy topped with creamy mashed potato

BBQ pulled pork sliders with slaw

Soft mini buns filled with slow-cooked pulled pork in BBQ sauce, topped with crunchy coleslaw

Duck spring rolls with hoisin sauce

Crispy rolls filled with shredded duck and vegetables, served with a sweet hoisin dipping sauce

Mini beef & horseradish Yorkshire puddings

Traditional mini Yorkshire puddings filled with roast beef and a hint of horseradish for a savoury kick

FISH

Smoked salmon blinis

Small pancakes topped with silky smoked salmon and a touch of cream cheese

Spicy crab cakes with sweet chilli sauce

Lightly spiced crab meat patties, crisp on the outside, served with a sweet and tangy dipping sauce

Panko prawns with Marie Rose sauce

King prawns coated in crunchy panko breadcrumbs, served with a creamy, slightly tangy dip

VEGETARIAN & VEGAN

Mini vegetable quiches

Bite-sized savoury tarts filled with egg, cheese, and mixed vegetables in a buttery pastry case

Vegetable & halloumi skewers

Grilled skewers combining halloumi with colourful roasted vegetables

Indian selection

A variety of spiced vegetarian bites such as samosas, pakoras, and bhajis, served with chutneys

Vegan pastry rolls

Flaky pastry filled with seasoned vegetables, fully plant-based

POTATOES, CRISPS & DIPS

Fries

Golden, crispy potato fries served hot and lightly salted

Seasoned potato wedges

Thick-cut potatoes roasted with herbs and spices for a fluffy inside and crispy outside

Salted crisps

Classic thin, crunchy potato crisps lightly salted

Tortilla chips with dips

Corn chips served with salsa, guacamole and sour cream

Ciabatta and crudité

Ciabatta slices and vegetable sticks served with hummus

Pitta and hummus

Soft pitta bread with creamy hummus

Hummus with crudité

Smooth hummus with fresh vegetable sticks

SALADS

Greek salad

Tomatoes, cucumber, olives, feta and red onion

Mixed leaf salad

Fresh leaves with light dressing

Caesar salad

Romaine lettuce, croutons, Parmesan and Caesar dressing

CAKES & DESSERTS

Lemon & blueberry sponge cake

Light sponge with blueberries and zesty lemon

Red velvet cake

Cocoa sponge layered with cream cheese frosting

Chocolate brownies

Rich, fudgy chocolate squares

Lemon drizzle cake

Moist sponge with tangy lemon glaze

Chocolate & raspberry tart (VE & GF)

Rich chocolate filling with raspberry topping in a crisp base

UPGRADES & EXTRAS

BBQ MENU

PRICE PER HEAD £24.95

*A minimum of 40 guests applies.
Choose either a meat or veggie menu
per person.*

MEAT

Beef Burgers

Jumbo Sausage

Chicken Drumsticks Marinated in BBQ Sauce

VEGAN & VEGGIE

Vegetable & Halloumi Skewers (GF)

Vegan Burgers (VE)

Vegan Sausages (VE)

BBQ SIDES

Bowls of Mixed Salad (GF/VE)

Creamy Coleslaw (GF)

Cheese Slices (GF)

Potato Salad & Chopped Chives (GF)

Burger Baps & Hotdog Rolls

SAUSAGE & BACON BAPS

**Bacon or Sausage (pork or
vegan) £5.50 or £6.50 for
Sausage & Bacon Baps.**

*Served with Ketchup & Brown
Sauce*

CREAM TEA

£9.95 per person

*Traditional scone with clotted
cream and a bottomless selection
of Twining's teas and freshly
brewed coffee.*

CAKEAGE CHARGE

£1 per person

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

CANAPÉS & SMALL BITES MENU

PRICE PER HEAD

£12 for 3 items

A minimum of 25 guests applies, unless otherwise agreed.

Chicken Satay Skewers (GF)

Mushroom Arancini (V)

Lime Pepper Chicken Goujons with Chilli Mayonnaise

Lamb Kofta with Lime & Mint Yoghurt (GF)

Yorkshire Pudding with Rare Roast Beef, Watercress &
Horseradish Gel

Ham Hock Terrine with Gherkin Relish & Sourdough Crisp

Mini Bruschetta with Avocado, Tomato, Mozzarella & Basil
Oil (V)

Mini Beef Burgers

BANQUETING SET MENU

PRICE PER HEAD

2 Courses £30 | 3 Courses £38

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 (GF)

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

Smoked Chicken Caesar Salad (GF)

Prawn Cocktail *(GF available)*

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

Served with Seasonal Vegetables and Roast Potatoes

Pan Roasted Cod Loin with a White Wine & Basil Sauce (GF)

Chicken Stuffed with Sundried Tomato, Wrapped with Smoked Bacon Topped
with a Red Wine Jus (GF)

Roast Sirloin of Beef with a Red Wine Jus (GF)

Sweet Potato & Red Onion Marmalade Tart (VE/GF)

Mediterranean Vegetable Tartlet (V)

Supplement of £3 per person

Braised Lamb Shank Served with a Redcurrant Sauce,
served a Buttery Mash Potato and Green Beans (GF)

DESSERTS

White Chocolate & Raspberry Cheesecake with a Fruit Coulis

Vanilla Panna Cotta with Tropical Fruit

Rhubarb & Ginger Slice with a Citrus Compote (VE/GF)

Chocolate Fondant with a Chantilly Cream

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

Raspberry Frangipane With Raspberry Coulis (VE/GF)

Selection of Cheeses with Grapes & Biscuits

Supplement of £8 per person

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Coffee & Mints

BANQUETING KIDS SET MENU

12 YEAR OLD'S AND UNDER

PRICE PER HEAD
3 Courses £14.95

For your event you would be required to select one option from each course for all of the children in your party with a dietary alternative.

STARTERS

Cheesy Garlic Bread **(V)**

Garlic Bread **(V)**

Halloumi Fries **(V)**

MAIN COURSES

100% Chicken Goujons, Chips & Mixed Vegetables

Cumberland Sausage, Creamy Mash Potato & Mixed Vegetables

Crispy Bread Crumbed Plaice Goujons, Chips & Mixed Vegetables **(V)**

Penne Pasta with a Tomato & Herb Sauce with Garlic Bread
& a Small Side Salad **(V)**

DESSERTS

Chocolate Brownie with Whipped Cream