

Function Menu Selector

Reception Drinks (Prices are per glass)

Sherry – Sweet / Medium / Dry £3.50

Kir White Wine £4.90

Kir Royal with Champagne £8.80

Bucks Fizz with Sparkling Wine £4.30

Bucks Fizz with Champagne £8.25

Mulled Wine £5.50

Pimms £5.50

Mineral Water – Still or Sparkling per bottle £3.60

Jugs of Orange Juice £10.50

Jugs of Fruit Cup £11.00

Starters £7.00

Leek & Potato Soup

Minestrone Soup with Parmesan

Fresh Tomato & Basil Soup

Cream of Onion Soup

Pea & Ham Soup

Butternut Squash, Smoked Paprika & Coconut Soup

Red Pepper Soup with Lime & Marjoram

Chicken, Lemongrass & Ginger Soup

Starters £9.00

Smooth Chicken Liver Pate with Apricot & Pear Chutney

Smoked Salmon Mousse

Melon served with Passion Fruit Sorbet & Orange Syrup

Melon Pearls with Forest Fruits Marinated in Port

Melon served with Prawns topped with Marie Rose Sauce

Melon & Mango Slices with Raspberries & Fruit Coulis

Ham Hock Terrine with Mango Chutney

Avocado, Melon & Prawn Salad with Marie Rose Sauce

Avocado & Smoked Chicken Salad with Basil Vinaigrette

Strips of Smoked Chicken & Asparagus Tips on a Leaf Salad with Lemon Dressing

Melon Slices with Parma Ham

Prawn Cocktail with Marie Rose Sauce

Toasted Goats Cheese on Beetroot with Walnuts on a Mixed Leaf Salad

Sauté Wild Mushrooms in a Cream Sauce served in a Puff Pastry Basket

Potato Pancake with Smoked Salmon & Crème Fraiche

Thai Crab Cakes with Pumpkin Seed Salsa

Function Menu Selector

Main Courses £21.95

Breast of Chicken with Asparagus served with a Sherry Cream Sauce
Breast of Chicken pan-fried with a Basil Pesto Cream Sauce
Breast of Chicken stuffed with Roasted Red Pepper Mousse
served with Baby Onion & Tarragon Sauce
Fillet of Pork stuffed with Mushrooms & Shallots wrapped in Parma Ham
with a Sage & Apple Sauce
Breast of Duck served with Shallots flamed in Brandy and finished in a Pepper Cream Sauce
Assorted Cold Meats, New Potatoes & Salad
Rump of Lamb with a Mint Gravy

Premium Main Courses £27.95

Boned Loin of Lamb Noisettes pan-fried with Wild Mushrooms
served in a Sage & Madeira Sauce
Medallions of Beef sautéed with three types of Mushrooms served with Madeira Sauce
Venison sautéed in Butter served with Blackcurrant Sauce
Fillet Steak Maitre d'hôtel
Fillet of Beef Wellington (£3.50 supplement)
Sirloin Steak Garni

Roasts £24.50

Rib of Scottish Beef with Roast Jus, Yorkshire Pudding & Horseradish Sauce
Loin of English Pork served with Apple Sauce
Leg of English Lamb studded with Rosemary served with Mint Sauce
Rack of Lamb roasted pink & topped with a Herb Crust served with Redcurrant Sauce
Roast Turkey with Chipolata and Stuffing

All main courses include one choice fresh vegetable and potato.
Additional choice of vegetable or potato £3.50

Function Menu Selector

Fish Course (Intermediate £12.50 / Main Course £23.50)

Salmon & Crab Fishcakes in a Lemon Butter Sauce
Salmon Baked in Breadcrumbs served with a Tarragon Cream Sauce
Sole & Salmon Slices served with a Lemon Butter Sauce
Seabream with a Warm Salad of Beetroot & Onion

Premium Fish Course (Intermediate £15.50 / Main Course £28.50)

Cod with a Parsley Cream Sauce
Poached Fillet of Monkfish in a Cream Lobster Sauce with Parmesan
Sea Bass Sautéed with Herbs in a Riesling Butter Sauce
Lobster Thermidor & Hollandaise Sauce
(Supplement £3.50 Intermediate / £6.00 Main Course)

Vegetarian Dishes £16.95

Cannelloni of Aubergine & Spinach with a Pesto Cream Sauce
Wild Mushroom & Goats Cheese Strudel with a Mushroom Cream Sauce
Brie & Caramelised Onion Parcel with a Pesto Cream Sauce
Vegetable Lasagne with Crisp Green Salad
Asparagus & Pea Risotto
Vegetable Pave with Spinach & a Tomato Sauce
Tempura Vegetables with Sweet Chilli Sauce

Desserts £6.95

Pecan Toffee Sponge Roulade with Toffee Sauce
Strawberry Meringue Roulade with Fresh Fruit Coulis
Lemon Meringue Pie
Apple & Cinnamon Pie with Cream
Tarte Tatin of Plums or Apple with Amaretto Crème Fraiche
Chocolate Profiteroles with Hot Chocolate Sauce
Lemon Tart served with Crème Fraiche
Sticky Toffee Pudding with Toffee Sauce
White Chocolate & Raspberry Flummery
Selection of Sorbets in a Brandy Snap Basket
Selection of Ice Cream in a Brandy Snap Basket
Selection of English & Continental Cheese (£3.00 Supplement)

Buffet Menu Selector

(Minimum order 80% of total guest count)

Fried Butterfly Prawns with Sweet Chilli Sauce

Chicken Satay with Peanut Sauce

Vegetable Spring Rolls

Slices of Quiche

Cocktail Sausages

Selection of Freshly Prepared Sandwiches

Cajun Potato Wedges with Guacamole Dip

Sausage Rolls

Vegetarian Dim Sums

Vegetable Samosas

Teriyaki Pork Kebabs with Black Bean Dip

Coleslaw Salad

Cucumber, Tomato & Coriander Salad

Fusilli Pasta Salad

Cold Ham Platter

Barbecue Chicken Wings

Lamb & Coriander Croquettes with Plum Sauce

Selection of Crudities & Dips

Select any 5 Items for £14.00 per person

Select any 7 Items for £17.50 per person

Select any 10 Items for £24.35 per person

Additional Buffet Items £3.30 each per person

Buffet Extras

White Rustic Roll with either Bacon or Sausage £6.00 Each
(served between 22:00 – 23:00 only)

Whole Decorated Cold Poached Salmon (Serves approximately 30 people)

£155.00

Platter of Mixed Sandwiches (Fifteen rounds)

£45.00

Canapés

£1.20 per piece (Minimum order 50 pieces)

Torpedo prawns with Sweet Chilli Sauce / Greek Salad /

Gazpacho with Avocado Salsa / Smoked Salmon Mousse /

Asparagus wrapped in Parma Ham / Smoked Salmon with Cream Cheese / Brie & Grape /

Melon & Parma Ham / Prawn Cocktail / Mini Burgers

Premium Buffet Selector

(minimum order of 25 guests)

Mini Beef Burgers

Selection of Sliced Meats – Honey Roast Ham / Roast Turkey / Roast Beef

Cold Poached Salmon

Filet of Beef Stroganoff

Lamb Hotpot

Pasta Bolognese

Mushroom Risotto

Stir-fried Vegetables

Goujons of Chicken or Fish

Pasta Carbonara

Tandoori Chicken

Fisherman's Pie

Spicy Aubergine

Beef or Vegetable Lasagne

Choice of Salad – Mixed Leaf with Raspberry Vinaigrette / Tomato, Cucumber & Coriander

Salad with Lime Dressing / Coleslaw

Jacket Potatoes

Hot New Potatoes

Potatoes au Gratin

Saffron Rice / Steamed Rice / Basmati Rice

Strawberry Mousse with Fruit Coulis

Tart au Citron with Crème Fraiche

Chocolate Profiteroles

Selection of Mini Desserts (Passion Fruit Cheesecake, Raspberry Flummery, Chocolate Delice)

Apple Tart Tatin with Clotted Cream

Select any 5 Items for £24.85 per person

Select any 7 Items for £33.25 per person

Select any 10 Items for £45.35 per person

Additional Buffet Items £5.45 each per person