

FORMAL COLD BUFFETS / DAYTIME & EVENING RECEPTIONS 2010-11

~Menu 1 £25.00 per person~

Bowls of Olives & Antipasti of Cured Meat & Salami
Marinated Chicken Breast Skewers with Sour Cream & Spring Onion Dip
Whole Poached Salmon Garnished with Prawns & Watercress

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New Potatoes in Garden Mint & Parsley Butter
Four Cheese, Leek & Asparagus Flan with Red Onion
Brie Skewers with Cherry Tomato, Grapes & Olives in Pesto
Green Salad with Roast Butternut Squash & Pinenuts
Woodfired Pizza with Goats Cheese, Spinach & Spring Onion
Baskets of Continental Breads

~Menu 2 £30.00 per person~

Herb Crusted Lamb Chops with Mint Sauce
Whole Stuffed Lemon & Herb Chicken with Crème Fraîché
Joint of Home-Cured Honey & Mustard Roast Ham

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New Potatoes with Cream Cheese & Caviar
Vine Tomato, Crumbled Feta & Spinach Flan with Red Onion
Vol au Vents with Sunblush Prawns & Crayfish Tails
Green Salad with Asparagus & Fine French Beans in Mustard Vinaigrette
Aromatic Rice Salad with Cashews, Sunflower Seeds & Sultanas
Baskets of Continental Breads

~Menu 3 £35.00 per person~

Whole Stuffed Summer Chicken Galantine
Rare Joint of Beef with Horseradish Cream, Beetroot Crisps & Watercress
Noisettes of Lamb wrapped in Vine Leaves & Filo Pastry

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Mushroom & Cheese Soufflé Flan with Dijon Mustard
Roasted Pepper & Spinach Frittata with Sour Cream & Sun-Dried Tomatoes
Baked Potato Halves with Fresh Thyme, Olive Oil, Black Pepper & Sea Salt
Green Salad with Walnuts, Pear & Blue Cheese Dressing
Stuffed Vine Tomatoes & Portobello Mushrooms
Baskets of Continental Breads

FORMAL HOT BUFFETS / DAYTIME & EVENING RECEPTIONS 2010-11

~Menu 4 £35.00 per person~

Chicken, Ham & Leek Shortcrust Pastry Pie
Creamy Root Vegetable Bake with Herbed Breadcrumb Crust
Beef Lasagne made with Fresh Pasta & Grated Parmesan
Tender Pork & Apple Stew with Cider

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New Potatoes in Garden Mint & Parsley Butter
Aromatic Rice Salad with Peas, Sweetcorn, Fresh Herbs & Spring Onion
Chunky Green Salad with Cucumber & Fresh Chives
Vine Tomato, Crumbled Feta & Olive Salad
Baskets of Continental Breads

~Menu 5 £40.00 per person~

Tender Steak & Kidney Pie made with Real Ale Gravy
Italian Style Chicken in Tomato & Mascarpone Cream Sauce with Fresh Basil
Spinach, Courgette & Leek Lasagne with Grated Parmesan
Mildly Spiced Moroccan Lamb Tagine

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Crispy Potato Wedges seasoned with Black Pepper & Sea Salt
Aromatic Rice Salad with Cashews, Sultanas & Spring Onion
Chunky Green Salad with Fresh Herbs, Cherry Tomatoes & Radishes
Beetroot & Apple Salad with Balsamic Dressing & Chives
Baskets of Continental Breads

~Menu 6 £45.00 per person~

Casserole of Beef Bourguignon
Thai Style Chicken Curry with Garlic, Coriander & Crispy Seaweed
Cod, Smoked Mackerel, Salmon & Crayfish Bake with Crispy Potato Rosti
Whole Suckling Pig with Relish, Stuffing & Mustard

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Lyonnais Potato Gratin
Saffron Infused Basmati Rice with Mushrooms & Coriander
Chunky Green Salad with French Beans, Asparagus & Whole Eggs
Beetroot & Apple Salad with Balsamic Dressing & Chives
Baskets of Continental Breads

BASIC FINGER BUFFETS / DAYTIME & EVENING RECEPTIONS 2010-11

~Menu 1 £12.50 per person~

Tuna Mayonnaise, Red Onion, Sweetcorn & Coriander Sandwiches
Honey Roast Ham & Roast Turkey Breast on White & Wholemeal Baps
Open Sandwich of Atlantic Prawns in Sunblush Tomato Mayonnaise
Mixed Vegetarian Sandwiches v

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Sausage & Spicy Chutney Puff Pastry Turnovers
Vol au Vents filled with Creamy Coronation Chicken & Coriander
Roast Chicken Drumsticks in Honey & Mustard Marinade
Pork Pie with Mustard, Chutney & Pickles
Bowls of Crisps

~Menu 2 £12.50 per person~

Roast Beef Rolls with Mustard & Horseradish Mayo
Creamy Coronation Chicken Sandwiches with Watercress
Creamy Red Salmon & Cucumber Sandwiches
Mixed Vegetarian Sandwiches v

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Rustic Home-Made Leek, Spinach & Broccoli Flan v
Vol au Vents filled with Creamy Garlic & White Wine Mushrooms v
Crispy Breadcrumbs Coated Chicken Breast with Salsa & Sour Cream
Thick Pork Sausages on Sticks wrapped in Streaky Bacon
Bowls of Crisps, Chutneys & Pickles

~Menu 3 £12.50 per person~

Roast Pork Sandwiches with Sage Stuffing & Apple Sauce
Roast Chicken Breast with Pesto Mayonnaise on Brown & White Baps
Cumberland Sausage, Scrambled Egg & Mushroom Ciabatta with Rocket
Mixed Vegetarian Sandwiches v

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Home-Made Puff Pastry Sausage Rolls
Cajun Chicken Breast Skewers with Sour Cream Dip
Vol au Vents filled with Sunblush Prawns & Crayfish Tails
Woodfired Pizza with Goats Cheese, Spinach & Spring Onion v
Bowls of Crisps, Chutneys & Pickles

DESSERT & CHEESE MENUS / DAYTIME & EVENING RECEPTIONS 2010-11

~Traditional Cakes & Sweets £2.50 per person~

Traditional Sherry Trifle with Toasted Almonds
Carrot Cake with Pouring Cream
Chocolate Fudge Cake with Strawberries & Pouring cream
English Strawberries with Chantilly Cream
Coffee & Walnut Loaf Cake
Home-Made Scones with Jam & Clotted Cream
Double Chocolate & Blueberry Muffins filled with Cream & Strawberries
Wholemeal Banana, Date & Walnut Cake
Tropical Fruit Skewers with Natural Yoghurt & Organic Honey
Victoria Sponge with Strawberries and Whipped Cream

~Luxury Desserts & Sweets £3.50 per person~

Raspberry Summer Trifle with Liqueur Soaked Sponge & Violet Sugar Flowers
Baked Vanilla Cheesecake with Blueberries & Pouring Cream
Melon & Pineapple Platter with Summer Berries & Raspberry Coulis
Chocolate Mascarpone Cheesecake with Whipped Cream
Mini Pavlovas with Peach, Berries & Passionfruit & Spun Sugar
Light Lemon Cheesecake with Crunchy Nut Base
Apple Pie with Crunchy Almond Topping & Crème Fraîché
Chocolate & Pear Trifle with Brandy Soaked Sponge
Fruits of the Forest Cheesecake with Pouring Cream
Chocolate & Raspberry Roulade with Red Wine Coulis
Sticky Toffee Bread & Butter Pudding with Custard or Cream
Vanilla Brulee Baked Cheesecake with Caramel Swirls & Strawberry Compote
Summer Pudding Pots with Fresh Pouring Cream
Sweet Mango & Lime Sorbet with Caramelised Star Fruits
Mini Banana Fritters & Coconut Custard Bites
Summer Berry Fruit Fool Shot with Whipped Cream
Canapé Style Tiramisu with Toasted Almonds

~Cheeseboard £3.50 per person~

A selection of English & Continental cheeses including Stilton, Brie, Cheddar, White Cheshire & Roquefort, served with Savoury Biscuits, Chutney & Fruit.

THEMED MENUS / DAYTIME & EVENING RECEPTIONS 2010-11

~Hog Roast Menu £12.50 per person~

(Minimum booking 100 guests)

Whole Seasoned Hog served with Apple Sauce & Stuffing
Thick Cumberland Pork Sausages & Crackling

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Crunchy Coleslaw & New Potato Salad
Selection of White & Wholemeal Soft Flourey Baps
Green Salad with Cherry Tomatoes
Selection of Pickles, Mustards & Chutneys

~Mini Hog Roast Menu £12.50 per person~

(Minimum booking 50 guests)

Whole Suckling Pig served with Apple Sauce & Stuffing
Roast Joint of Beef with Mustard & Horseradish

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Crunchy Coleslaw & New Potato Salad
Selection of White & Wholemeal Soft Flourey Baps
Green Salad with Cherry Tomatoes
Selection of Pickles, Mustards & Chutneys

~BBQ Menu £12.50 per person~

(Minimum booking 50 guests)

Rosemary & Honey Marinated Chicken Drumsticks
Pork Sausages served in a Wholemeal Pitta with Shredded Red Onion
Quarter Pounder Beef Burger served in a White Flourey Bun with Cheese & Relishes

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Vine Tomato Salad with Feta, Black Olives & Fresh Basil Leaves
Mixed Leaf Salad with Wholegrain Mustard Dressing
Crunchy Coleslaw & New Potato Salad

~Hot Snack Menu £12.50 per person~

(Minimum booking 50 guests)

Soft White Bacon Rolls with Brown & Red Sauce
Mini Fish & Chip Cones with Lemon Wedges & Tartare Sauce
Mini Beef Burgers with Buffalo Mozzarella, Vine Tomato, Watercress & Onion Relish
Mini Cheese, Tomato, Spinach & Ricotta Quiches v