

Sandwich Menu 1

Silver Package

£5 +VAT per person

(Minimum of 10 people)

Sandwiches Including Brown and White Sliced and a Mixture of Rolls

Served with Vegetable Crisps

Grated Mature Cheddar Cheese with Farmhouse Pickle (V)

Honey Roast Ham with Coarse Grain Mustard

Roast Beef with Horseradish

Poached Chicken in a Pesto Mayo

Prawns in a Marie Rose Sauce

Grated Cheddar and Red Leicester with Spring Onion (V)

Bowl of Soup an Additional £2 +VAT per person



Sandwich Menu 2

Gold Package

£6 + VAT per person

(Minimum of 10 people)

Sandwiches Including Brown and White Sliced and a Mixture of Rolls

Served with Vegetable Crisps

Smoked Scottish Salmon with Crème Fraiche and Horseradish

Grated Mature Cheddar Cheese with Apple (V)

Tuna Mayo with Cucumber

Coronation Chicken with Almonds and Raisins

Lime and Coriander with Fresh Water Crayfish

Roasted Lamb with Mint Marinade

Poached Chicken Mixed with a Sage and Onion Stuffing

A Mixture of Three English Cheeses (V)

Bowl of Soup an Additional
£2+ VAT per person



Finger food

Please select any 5 finger foods from this menu for £18 +VAT per person
Additional choices £1+VAT each

Filo King Prawns

King Prawns in a Filo Pastry served with Plum Sauce Dip

Lobster

Breaded Lobster Tails served with a Pickle and Caper Mayonnaise

Mini Thai fish cakes

Mixed Fish Cake fried till golden and served with Stem Ginger Dip

Tom Yum

Curried Battered King Prawns with Mango Chutney

Mini Bagels with Smoked Salmon and Cream Cheese

A toasted Bagel filled with layers of Smoked Salmon topped with a Chive Cream Cheese

Vegetable Quiche (V)

Baked short pastry shell filled with a melody of Vegetables

Jalapeño Peppers (V)

A Jalapeño Pepper filled with Cream Cheese wrapped in Bread Crumbs

Breaded Mushrooms (V)

Button Mushrooms rolled in Herb and Lemon Breadcrumbs
served with a Basil and Lime dip

Vegetable Sate (V)

Vegetable Kebabs with a Spicy Peanut Sauce



Finger food

Please select any 5 finger foods from this menu for £18 +VAT per person
Additional choices £1+VAT each

Bite sized Hamburgers on a home baked Roll

Grilled mini Beef Burger with Tomato Relish

Bite sized Chicken Burgers on a home baked Roll

Grilled Chicken Breast Burger with homemade Salsa

Mini Hot Dogs

Frankfurter Sausage in a soft Bun with a drizzle of Mustard

Lime and Chilli Chicken Kebabs

Chicken Fillet Kebab in Chilli Marinade served with Sweet Chilli Sauce

Chicken Tikka

Roasted Chicken Fillet marinated in Tikka Spices served with Coriander Yogurt Dip

Chicken Sate

Chicken Kebabs served with a spicy Peanut Sauce

Lamb and Mint Skewers

Lamb Kofta in a Maple Syrup marinade served with Mint Crème Fraiche

Mini Bagels with Pastrami

With Pickle Mayonnaise

Sawadee Prawns

Crispy battered Prawns served with a Sweet Chilli Dip



Finger food

A selection off 5 of these finger foods for £10 ex VAT p.p
Any additional choice adds £1

Lime and Coriander Chicken wings

Chicken Wings marinated in Lime and Coriander with Barbecue Dip

Chicken Sate

Chicken Kebabs with a spicy Peanut Sauce

Mini Quiche selection

Consisting of Mushroom, Cheese and Onion, Tomato and Spinach and Ricotta

Breaded mushrooms (V)

Button Mushrooms rolled in a Herb and Lemon Breadcrumb with a Basil and Lime Dip

Vegetable sate (V)

Vegetable Kebabs with a Spicy Peanut Sauce

Chips

Chunky Chips with choice off Ketchup or Mayonnaise

Wedges

Home made Wedges with Sour Cream and Chive Dip

Mini jam doughnuts

Small Doughnut filled with Strawberry Jam

Mini muffins

Double Chocolate

Blueberry

Toffee



Finger food

Please select any 5 finger foods from this menu for £18 +VAT per person
Additional choices £1+VAT each

Mini Margherita Pizzas ⑤

A small Tomato and Mozzarella Pizza

Chunky Chips ⑤

With choice of Ketchup or Mayonnaise

Home made Wedges ⑤

With a choice of Dips

Nachos ⑤

With Sour Cream, Guacamole and Salsa

Mini Cream Scones

Mini Jam Doughnuts

Small Doughnuts filled with Strawberry Jam

Mini Muffins

Double Chocolate

Blueberry

Toffee

Profiteroles

Profiteroles filled with Whipped Cream and Chocolate Sauce



Bowl Food Menu 2

Choose 2 Bowl Food Dishes for £10 +VAT per person
Additional Choices £2 each

Pork and Leek Sausages

Served with Cabbage Mash and a Port and Red Onion Gravy

Chicken a la King

Chicken Strips in a Cream Sauce with Peppers
and Onions Served with White Rice

Vegetable Stroganoff ⑤

Sautéed Courgettes and Mushrooms with Peppers and Onions
in a Creamy Paprika Sauce with Roasted New Potatoes

Vegetable Chilli ⑤

Spicy Roast Vegetables in a Bean Casserole
with White Rice and Coriander Yogurt

Chilli Con Carne

Spiced Beef Mince in a Bean Casserole
with White Rice and Coriander Yogurt



Bowl Food Menu

Choose 3 bowl food for £18 +VAT per person
Additional choices £2 each

Pork and Leek Sausages

With Cabbage Mash with a Port and Red Onion Gravy

Chicken a la king

Chicken strips in a Cream Sauce with Peppers and Onions served on a bed of White Rice

Thai Green Chicken Curry

Diced Chicken Breast with Roast Vegetables in a Green Curry Sauce
served on a bed of Turmeric Rice

Chilli Con Carne

Spiced Beef Mince in a Bean Casserole served with White Rice and Coriander Yogurt

Beef and Red Wine Stew

Stewed Beef with Root Vegetables in a Red Wine Sauce served with Crusty French Bread

Beef Stroganoff

Strips of Beef with Peppers and Onions in a Creamy Paprika Sauce
served with Roasted New Potatoes

Sweet and Sour Chicken

Sautéed Chicken with a Sweet and Sour Sauce served with Braised Rice and Peas



Bowl Food Menu 2

Choose 3 bowl food for £18 +VAT per person
Additional choices £2 each

Vegetable Stroganoff ⑤

Sautéed Courgettes and Mushrooms with Peppers Onions in a Creamy Paprika Sauce with Roasted New Potatoes

Vegetable Chilli ⑤

Spicy Roast Vegetables in a Bean Casserole with White Rice and Coriander Yogurt

Broccoli and Stilton Pasta Bake ⑤

Penne Pasta baked in a Creamy Stilton Onion and Garlic Sauce with Broccoli

Smoked Haddock Fish Cakes

Golden brown Spring Onion and Haddock Fish Cakes on a Spring Onion Mash with a drizzle of Sweet Chilli Sauce

Lobster Tails

Golden Brown Lobster Tails on a bed of Chunky Chips served with Tartar sauce and a Lemon Wedge



Fork Buffet Menu

Silver £12 per head Ex-Vat

Chilli Con Carne

Boiled Rice with Fresh Coriander

Spicy Vegetable Chilli

Boiled Rice with Fresh Coriander

Mexican Mixed Salad

With a side of

Croutons, jalapeño pepper and grated cheese

Nachos

Dressed With Spring Onions and Fresh Chilli

Selection of Dips

to Include: Guacamole, Salsa and Sour
Cream.

Strawberry cheesecake



Fork Buffet Menu

Gold Package £12 +VAT per person

Cumberland Sausage Ring

Set on a Bed of Parsley Mash with an Apple Gravy Sauce

Broccoli and Stilton Pasta Bake

Penne Pasta Baked in a Creamy Stilton Onion and Garlic Sauce with Broccoli

Seasonal Vegetables Medley

Caesar Salad

Served with a Side of Croutons, Parmesan, Clam Dressing and Fresh Anchovies

Selection of Baked Bread Rolls

Mini Cream Scones

Scones Filled with Cream and Strawberry Jam



Canapés

There is minimum of 10 guests per selection
(all prices excluding vat)

Mini wrap selection

Consisting of
Tuna Provencal
Spinach and Red Cheddar Cheese (V)
Hoisin Duck
Coronation Chicken
Roast Red Pepper Mousse (V)

£9.95 per person

Mini cheese cake selection

Consisting of
Strawberry Cheesecake
Pecan and Toffee Cheesecake
Chocolate Orange Cheesecake

£9.95 per person

Mini patisserie selection

Coffee éclairs
Apricot and Raspberry Tartlets
Morello Cherry Tartlets
Vanilla Choux
Hazelnut Choux

£9.95 per person



Canapés

There is minimum of 10 guests per selection
(all prices excluding vat)

Classic canapé selection

Consisting of

Brussels Pate and Cranberry (V)

Avocado and Atlantic Prawns

Red Pepper and Goat's Cheese

Salmon Mousse with Dill served in a spoon

Goat's Cheese with Sundried Tomato served in a spoon (V)

£11.95 per person

Mini brioche selection

Consisting of

Duck and Red Port Mousse

Smoked Trout

Red Pepper Mousse (V)

£9.95 per person

Bruschetta Mediterranean selection

Consisting of

Bruschetta is a toasted slice of Italian Bread dressed with the following toppings

Spinach and Blue Cheese (V)

Tomato and Mozzarella (V)

Grilled Vegetable and Mozzarella (V)

Olive and Feta Cheese (V)

£8.95 per person



Canapés

There is minimum of 10 guests per selection
(all prices excluding vat)

Canapé assortment

All these canapés are set on a toasted Crouton

Consisting of

Smoked Trout Mousse

Oak Smoked Salmon

Cured Spanish Chorizo

Tangy Mimosa Egg Mayonnaise (V)

Avocado Guacamole (V)

£8.95 per person

French canapé

Consisting of

White Crab Meat with Tarragon

Potato Pancake topped with Guacamole (V)

Asparagus and Red Pepper Butter (V)

Italian Salami set on a toasted Crouton

Tomato Canscase and Shrimp

French Bilinis served with Smoked Salmon

Tuna served on a toasted Crouton

Smoked Trout Mousse

Salmon Mousse with Caviar

£8.49 per person



Silver Banqueting Menu

£18.95 +VAT per person

Tomato and Basil Soup (V)
with Garlic and Basil Croutons

Gingered Melon
with Parma Ham and Rocket Salad

Seared Salmon and Hollandaise Sauce
Green Asparagus and Parisian Potato

Aubergine Tartlet Filled (V)
with Ratatouille On Spiced Couscous

Oven Roasted Chicken Wrapped in Streaky Bacon
with Vegetable Medley and Tarragon Cream Mash

Lemon Tarte with Whipped Cream and Honey Glazed Strawberries

Pannacotta with Summer Fruits



Gold Banqueting Menu

£22.95 +VAT per person

Cream of Watercress Soup with Walnut Bread (V)

Smoked Salmon
with a Herb Salad Fresh Lemon and Crisp Toast

Butterfly Chicken Breast
with Garlic and Herbs French Beans Provencal and Potato Croquets

Pork Loin with Apple and Chestnuts
Vegetable Medley and Fondant Potatoes

Goats' Cheese and Tomato Filo Tart with Pesto Dressing (V)
Char-grilled Mediterranean Vegetables

Chocolate Truffle Torte with Mint and Strawberries

Raspberry Pink Syllabub
with Fresh Raspberries and Macaroon

Optional Extras

Continental Cheeseboard and Biscuits £4.95 +VAT per person
Tea & coffee £3 +VAT per person



Platinum Conference & Banqueting Menu

£26.50 +VAT per person

Prawn and Champagne Smoked Salmon Roulade and Rocket Salad

Duck Liver Pate with Cranberry Compote Herb Salad
Served with a Fresh Bread Roll

Slow Cooked Lamb Shank with Rosemary and Garlic
Served with Parsnip Mash and Seasonal Vegetable Medley

Oven Roasted Silverside of Beef with Port Jus
Served with Horseradish and Creamy Celeriac Potato Mash

Sweet Pepper and Chilli Tarte Tatin
Served with Vegetable Ribbons

Poached Trout in a White Wine and Dill Bouillon
Served with Steamed Vegetable and Fresh Tagliatelle Pasta

White Chocolate and Lime Cheesecake with Fresh Berries and Crème Fraiche

Crème Brule with Fresh Raspberries

French Apricot Tartlet with Vanilla Mascarpone

Optional Extras

Continental Cheeseboard and Biscuits £4.95 +VAT per person

Tea & Coffee £3 +VAT per person

