



Sample Menus 2011

Suggested Menu 1

Florida Cocktail

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Cream of Tomato

Or

Scotch Broth

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Supreme of Roast Chicken
Served with Chipolata Sausages & Oatmeal Stuffing
Battoned Carrots, Garden Peas
Roast & Boiled Potatoes

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Homemade Apple Pie with Cream

~oo00oo~

Coffee & Mints

£28.00 up to 55 people / £25.50 over 55 people

Suggested Menu 2

Eggs Harlequin

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Leek & Potato

Or

Cream of Carrot

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Roast Gigot of Pork & Apple Sauce
Served with Brussel Sprouts, Battoned Carrots
Parsley Potatoes & Roast Potatoes

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Raspberry Mousse

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Coffee & Mints

£30.00 up to 55 people / £27.50 over 55 people

Suggested Menu 3

Melon & Pineapple Malibu

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Chicken & Sweetcorn

Or

Cream of Cauliflower

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Roast Lamb with Minted Pear
Served with French Beans, Cauliflower Cheese
Duchesse Potatoes & Roast Potatoes

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Peach Sundae

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Coffee & Mints

£32.00 up to 55 people / £29.00 over 55 people

Suggested Menu 4

Chef's Homemade Pate with Melba Toast

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Cream of Tomato

Or

Cream of Potato

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Roast Rib of Beef & Yorkshire Pudding
Served with Battoned Carrots, Cauliflower Cheese
Roast & Boiled Potatoes

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Fresh Fruit Brandy Basket on a Raspberry Coulis

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Coffee & Mints

£38.00 up to 55 people / £34.00 over 55 people

Suggested Menu 5

Melon & Strawberry Cocktail

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Cream of Chicken

Or

Scotch Broth

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Poached Chicken Breast

Tenderly poached in a White Wine, Tomato, Mushrooms & Onion Sauce
Finished with Dill & Cream, Served with Battoned Carrots with Almonds
Creamed Potatoes & Roast Potatoes

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Chocolate Profiteroles with Drambuie Cream

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Coffee & Mints

£32.00 up to 55 people / £29.00 over 55 people

Suggested Menu 6

Smoked Salmon with Seasonal Leaves & Lemon

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Cream of Tomato & Basil

Or

Cock-a-Leekie

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Roast Sirloin of Beef

Coasted with a Rich Red Wine & Mushroom Sauce finished with Cream
Served with Battoned Carrots, Green Beans & Croquette Potatoes

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Brandy Basket and Fresh Fruit Salad

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Coffee & Mints

£39.50 up to 55 people / £35.00 over 55 people

Suggested Menu 7

Melon & Prawn Platter on Seasonal Leaves

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Cream of Mushroom

Or

Lentil Broth

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Poached Fillet of Salmon

Served with a Carrot & Champagne Sauce, Broccoli, Vichy Carrots
& Marquis Potatoes

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Hazelnut Torte

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Coffee & Mints

£33.50 up to 55 people / £30.00 over 55 people

Fork Buffet A

Florida Cocktail
Or
Chef's Homemade Pate

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From The Carvery

Honey Baked Gammon
Chicken a La King
Vegetable Lasagne
Haddock Goujons
Lasagne

Served with Baby Boiled Potatoes, Vegetables & a Selection of Salads

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Sticky Toffee Pudding
Or
Raspberry Mousse

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Coffee & Mints

Two Courses & Coffee £24.00 up to 55 people / £22.00 over 55 people
Three Courses & Coffee £32.00 up to 55 people / £29.00 over 55 people

Minimum of 20 people

Fork Buffet B

Prawn Cocktail

Or

Tomato & Red Pepper Soup

Or

Melon & Raspberry Coulis

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From The Carvery

Honey Roast Ham

Roast Rib of Beef

Roast Leg of Lamb

Served with Chef's choice of Vegetables & Potatoes

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Hazelnut Torte

Or

Fresh Fruit Brandy Basket & Cream

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Coffee & Mints

Two Courses & Coffee £25.00 up to 55 people / £23.00 over 55 people

Three Courses & Coffee £33.00 up to 55 people / £31.00 over 55 people

Minimum of 20 people

Finger Buffet

Buffet A - £7.25 per person

Assorted Sandwiches
Sausage Rolls
Samosas
Assorted Pizza Bites
Breaded Mozzarella Sticks
Chicken Tikka Skewers
Served with a Selection of Dips

Buffet B - £8.80 per person

Assorted Sandwiches
Sausage Rolls
Savoury Vol-au-Vents
Vegetable & Spinach Pakora
Samosas
Chicken Drumsticks
Garlic Mushrooms
A Selection of Crudities
Served with a Selection of Dips

Buffet C - £10.95 per person

Assorted Sandwiches
Sausage Rolls
Savoury Vol-au- Vents
Chicken Tikka Skewers
Duck Spring Rolls
Mini Yorkshire Pudding filled with Beef & Horseradish Sauce
BBQ Chicken Wings
Onion Bhajis
Served with a Selection of Dips

Tea/Coffee available – £2.30 per person

Finger Buffet Selection Menu

Assorted Sandwiches
Sausage Rolls
Cocktail Sausages
Savoury Vol-au-Vents
Chicken Drumsticks
Samosas
Haddock Goujons
Chicken Tikka Skewers
Vegetable Satay Skewers
Mini Pizza Flans
Vegetable & Spinach Pakora
Garlic Mushrooms
Selection of Crudities
Duck Spring Rolls
BBQ Chicken Wings
Onion Bhajis
Vegetable Spring Rolls
Assorted Mini Quiche
Garlic Bread Slice

Smoked Salmon & Crab Filo Pastries
Butterfly Breaded King Prawns
Breaded Salmon Goujons
Breaded Cod Goujons
Breaded Plaice Goujons
Assorted Petit Crolines
Assorted Mini Yorkshire Puddings
Breaded Garlic & Ginger Prawns
Spicy Pepper & Cream Cheese Filo Pastry
Breaded Mozzarella Sticks
Assorted Canapés
Mango & Brie Parcels
Smoked Salmon & Crab Filo Parcels
Jalapenos stuffed with Cream Cheese
Lamb Samosas
Chicken Satay
Assorted Pizza Bites
Cheeseburger Crostini
Filo wrapped King Prawns

8 items & coffee - £10.00pp

10 items & coffee - £13.00pp

12 items & coffee - £15.00pp

Sandwich Selection Menu

Ham & Mustard
Smoked Salmon & Cucumber
Cheese & Spring Onion
Chicken & Mayo
Roast Beef & Horseradish Sauce
Egg, Cheese & Mayo
Tuna & Chive Mayo
BLT
Cheese & Spicy Pickle
Coronation Chicken
Smoked Ham & Brie
Prawn Mayo & Red Onion
Egg & Cress
Spiced Chicken & Sweet Pepper

4 items – £5.30pp

6 items - £6.50pp

8 items - £7.50pp

Evening Buffet Selection

Stovies, Beetroot & Oatcakes
Lasagne & Salad
Chilli & Rice
Chicken Curry & Rice
Macaroni Cheese

1 Item

30-50 people - £6.50pp
50-70 people - £6.00pp
70 people + £5.50pp

Choice of 2 items

30-50 people - £10.00pp
50-70 people - £9.50pp
70 people + £9.00pp

On the Way Home (after 11pm)

Bacon Rolls - £1.85pp
Egg Rolls - £1.85pp
Bacon & Egg Rolls - £2.20pp
Cup of Soup - £1.80pp
Hot Pie Selection - £1.80pp

Drinks Packages

Option A - £9.50 per person

Drink of Choice on Arrival
Glass of Red, White or Rose Wine

Option B - £12.80 per person

Bucks Fizz on Arrival
Glass of Red, White or Rose Wine
Glass of Sparkling Wine

Option C - £16.00 per person

Drink of Choice on Arrival
Glass & Top Up of Red, White or Rose Wine
Liqueur of Choice

Table Drinks

Jug of Fresh Orange Juice - £5.00
Bottled Water (Still or Sparkling) - £5.00

Champagne & Sparkling Wine

- MOET ET CHANDON, Brut Premier, (France)** **£45.00**
A blend of three main Champagne grape varieties. This is a fantastic fizz for all occasions. Elegance and sophistication abound in this top drop.
- CUVEE ADRIAN LACOMBE, Brut, NV, France** **£22.50**
Delicious and fresh, a top quality sparkler.

White Wine

- PINOT GRIGIO, Botter, Veneto (Italy)** **£20.50**
A top quality example of a Pinot Grigio from the North East of Italy. Grown around the historic city of Verona this is perfect for aperitif or with fish and poultry dishes.
- CHARDONNAY (unoaked), Katherine Hills (Australia)(2)** **£20.95**
A lovely easy going style of Aussie white. Rounded tropical flavours with a lovely grassy, citrusy edge.
- SAUVIGNON BLANC, Mount Cass Vineyards, Waipara New Zealand** **£24.95**
Crisp, refreshing and full of character. This is New Zealand at its finest. Try with shellfish but also poultry dishes and even goats cheese.
- CHARDONNAY, Torreón de Paredes, Val de Rengo Chile** **£19.95**
This is a modern style of Chardonnay from a family run winery in the foothills of the Andes. A hint of oak gives this fruit driven Chardonnay a touch of nutty refreshment.

Rose Wine

- SYRAH ROSE, Vignoble de Sud, Languedoc, France** **£17.95**
Dry but not too dry this rose is full of summer berry fruit. Excellent on its own but this is ideal for salads and fish dishes.

Red Wine

MERLOT, Goyenechea, Argentina **£20.95**

A serious glass of high quality Merlot. Rich, fresh and full of soft plummy fruit. Drink with just about everything but very good with roasted poultry.

PINOTAGE, De Waal Estate, Stellenbosch, South Africa **£24.95**

Spicy berry fruit flavours with a hint of savoury character. This warm and satisfying wine is a good choice for roast red meats and grilled poultry.

RIOJA CRIANZA, Vina Real, Spain **£25.95**

A very drinkable Rioja indeed! Soft enough to drink on its own but is structured enough to cope with the finest of roasted meats.

SHIRAZ CABERNET, Trig Point, Australia **£20.50**

A stylish red from south east Australia. Balanced flavours of blackcurrant, spice and vanilla make this a great all round choice.

House Wines

CHENIN BLANC, Still Bay, South Africa **£17.95**

A fresh vibrant style of white from the Cape. Great before, during and after your meal.

CABERNET MERLOT, Red Rock, South East Australia **£17.95**

Soft and juicy, the house red is far too easy to drink!

ALL PRICES ARE INCLUSIVE OF VAT AT THE STANDARD RATE

When one vintage ceases to be available then the next suitable one will be offered.

All quality and table wines have an alcohol content of between 7 and 15%