

STANDARD

FINGER BUFFET

£7.95 PP

INCLUDES:

- Cocktail Sausages
- Glazed Sausage Rolls
- Chicken Nuggets
- Pizza Slices (V)
- Scotch eggs
- Oriental Spring Rolls (V)
- Chicken skewers
- Assortment of meat and vegetarian sandwiches

INCLUDES UNLIMITED TEA & COFFEE

DELUXE

FINGER BUFFET

£9.95 PP

INCLUDES:

- Chicken drumsticks
- Samosas (V)
- Onion Bhajis (V)
- Falafel bites (V)
- Cocktail Sausages
- Glazed Sausage Rolls
- Chicken Nuggets
- Pizza Slices (V)
- Scotch eggs
- Oriental Spring Rolls (V)
- Chicken skewers
- Assortment of meat and vegetarian sandwiches

INCLUDES UNLIMITED TEA & COFFEE

DESSERTS

Desserts can be added to any order please see deserts menu for details

Please inform us of any food allergies or special dietary requirements when placing your order



PREMIERE
FORK
BUFFET

£11.95 PP

INCLUDES:

- Egg mayonnaise (V)
- Chicken Goujons
- Samosas (V)
- Onion Bhajis (V)
- Falafel bites (V)
- Cocktail Sausages
- Glazed Sausage Rolls
- Chicken Nuggets
- Scotch eggs
- Oriental Spring Rolls (V)
- Chicken skewers
- Tossed Mixed Green Salad (V)
- Coleslaw (V)
- Savoury rice (V)
- Hot new potatoes (V)
- Pasta salad (V)
- Potato salad (V)
- Mixed bread & rolls basket

Choose 3: Platters of Traditional homecooked Ham, Norfolk Turkey, Topside of Prime Beef, Salmon

INCLUDES UNLIMITED TEA & COFFEE

DESSERTS

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SUMPREME

HOT

BUFFET

£15.00 PP

CHOOSE 10:

- Mini Chicken Drumsticks
- Piglets in Blankets
- Tandoori chicken on skewers
- Mini chicken & roasted pepper brochettes
- Mini spiced potatoes wedges (V)
- Mini vegetable spring rolls (V)
- Baby vegetable samosas (V)
- Baby cheese & onion pasties (V)
- Baby Cumberland Sausages
- Mini duck spring rolls
- Baby hot bacon rolls
- Baby hot dogs with caramelised onions
- Baby cheese and onion tartlets (V)

SUPREME

COLD

BUFFET

£15.00 PP

CHOOSE 10:

- Bruschetta with Parma ham
- Roast beef crostini
- Cheese and bacon quiches
- Smoked salmon & cream cheese bagels (F)
- Home-Made twisted cheese straws with sesame seeds (V)
- Skewers of cherry tomatoes & baby mozzarella drizzled with basil oil (V)
- Bruschetta with goats cheese, basil and roast red pepper (V)
- Chicken liver pâté served with Melba toast or crostini
- Poached salmon with dill mayonnaise croustades (F)
- Tartlets: Onion, spinach & blue cheese. (V) Blue cheese, pine nuts & basil.(V) Leek & Feta & black olives (V)

**SUPREME BUFFET HOT / COLD CHOICES CAN BE MIXED.
EXTRA ITEMS £2 EACH PP**

Desserts can be added to any order please see deserts menu for details

FORK

BUFFET

£15.50 PP

**CHOOSE 2 HOT OR COLD DISHES AND 3 SALADS OR SIDES:
(ADDITIONAL DISHES £4PP)**

HOT

Moroccan Lamb tagine

Chicken, ham and leeks in rich, creamy cheese and herb sauce

Strips of pork in plum & ginger sauce with coriander & spring onions

Slow braised blade of beef with mushrooms in a rich red wine gravy

Caribbean spiced red snapper fillet (F)

Mushroom and bean stroganoff (V)

Stuffed courgettes filled with a rich variety peppers, cheese & herbs (V)

COLD

Mediterranean chicken (black olives, rosemary, garlic, courgettes & capsicums)

Roast beef served with sliced beef tomato & onion salad

Honey roast ham served with spiced peaches & green salad

Prawn cocktail sprinkled with paprika, served with green salad & lemon (F)

Spinach and goat's cheese tart (V)

SALADS & SIDES

Mixed leaves with sun dried tomato croutons and herb vinaigrette (V)

Three bean salad with shallots, sun dried tomatoes and celery (V)

Couscous salad with red peppers, spring onions and herbs (V)

Beef tomatoes with chives, cracked black pepper and olive oil (V)

Pasta salad with red peppers, spring onions and herbs (V)

Hot buttery boiled new potatoes (V)

Roasted Mediterranean vegetables with rosemary & olive oil (V)

Fluffy white rice (V)

Steamed seasonal vegetables (V)

A selection of bread rolls and butter (V)

DESSERTS

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STANDARD
**INDIAN
 BUFFET**

£10.00 PP

INCLUDES:

Chilli Paneer (V)
 Aloo Gobi (V)
 Garlic Chilli Mogo (V)
 Pilau Rice (V)
 Chutney (V)
 Yoghurt, cucumber & Mint (V)

CHOOSE 1 DISH:

Chicken Tikka Masala
 Or
 Beef Madras
 Or
 Paneer Butter Masala (V)

CHOOSE 1 DISH:

Chicken biriani
 Or
 Vegetable Biriani (V)

CHOOSE 1 DISH:

Meat samosas
 Or
 Vegetable Samosas (V)

DELUXE
**INDIAN
 BUFFET**

£12.50 PP

INCLUDES:

Chilli Paneer (V)
 Aloo Gobi (V)
 Garlic Chilli Mogo (V)
 Pilau Rice (V)
 Chutney (V)
 Yoghurt, cucumber & Mint (V)
 Meat samosas
 Vegetable Samosas (V)
 Tandoori grilled chicken wings

CHOOSE 2 DISHES:

Chicken Tikka Masala
 Or
 Beef Madras
 Or
 Lamb Rogan Josh
 Or
 Paneer Butter Masala (V)

CHOOSE 1 DISH:

Chicken biriani
 Or
 Vegetable Biriani (V)

PREMIERE

INDIAN BUFFET

£15.50 PP

INCLUDES:

Sheekh Kebabs
Dosa
Chilli Paneer (V)
Aloo Gobi (V)
Garlic Chilli Mogo (V)
Pilau Rice (V)
Chutney (V)
Yoghurt, cucumber & Mint (V)
Meat samosas
Vegetable Samosas (V)
Naan Bread (V)
Tandoori grilled chicken wings

CHOOSE 4 DISHES:

Chicken Tikka Masala

Or

Beef Madras

Or

Lamb Rogan Josh

Or

Paneer Butter Masala (V)

Or

Chicken Biriani

Or

Vegetable Biriani (V)

JAIN

(NO ONION / GARLIC / ROOT VEG)

INDIAN BUFFET

£15.00 PP

INCLUDES:

Paneer Butter Masala (V)
Cauliflower Curry (V)
Jain Biriani (V)
Chilli Paneer (V)
Dosa (V)
Chilli Mogo (V)
Pilau Rice (V)
Sweet Chutney (V)
Yoghurt, cucumber & Mint (V)
Green Chutney (V)
Jain Samosas (V)
Naan Bread (V)

DESSERTS

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or special dietary requirements
when placing your order

SUPREME
CARRIBEAN
BUFFET

SUNDAY
ROAST

£15.00 PP 7 ITEMS
£18.00 PP 10 ITEMS
INCLUDES:

- Curried Goat
- Plain Rice (V)
- Rice & Peas (V)
- Roasted Chicken
- Jerk Chicken
- Fried spiced covered Red Snapper (F)
- Plantain (V)
- Coleslaw (V)
- Macaroni cheese (V)
- Fish Fritters (F)

£9.95 PP 1 COURSE
£11.95 PP 2 COURSES
£13.95 PP 3 COURSES

STARTER

Seasonal soup & bread (V)

MAIN

Roast Beef or Chicken served with: Yorkshire pudding, roast potatoes, mash potatoes, carrots, peas & lashings of gravy

PUDDING

choose any 1 pudding from the desserts menu

TEA & COFFEE £1PP

Unlimited Tea & coffee can be added to any order

DESSERTS

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STANDARD
CHILDRENS

BUFFET

£5.00 PP

INCLUDES:

Cocktail Sausages
Chicken Nuggets
Cheese & tomato pizza slices (V)
Chips
Carrot & cucumber batons (V)

**INCLUDES UNLIMITED JUGS OF
ORANGE SQUASH**

LATE NIGHT
PARTY

ADD ON

£4.00 PP

Bacon Baps
Or
Sausage Baps
Or
Burgers
Or
Pizza slices (V)

ADD CHIPS £2PP

Must be ordered in advance and served before
10.30pm. Minimum order of 20

PUB GRUB

£10.70 PP

**PLEASE SELECT ONE COURSE FROM THE FOLLOWING LIST
TO BE SERVED TO ALL YOUR GUESTS**

Irish Stew
Bacon & cabbage with boiled potatoes
Beef bourguignon served with mashed potato and seasonal vegetables
Green Thai chicken curry with noodles
Bangers and mash with red onion gravy
Gammon, egg and chips
Fish, chips and mushy peas (F)
Thai fishcakes, pak choi and sweet chilli sauce (F)
Crisp Caesar salad with smoked mackerel (F)
Wild mushroom & herb risotto with parmesan (V)
Chicken, ham and leek pie with puff pastry topping served with steamed new potatoes & cabbage

BASED ON A MINIMUM ORDER FOR 40 PEOPLE

Please inform us of any food allergies or special dietary requirements when placing your order

BBQ

£13.20

BASE MENU

Pork Sausage (120g)
 Beef Burger (170g)
 Spicy chicken thigh (boned & skinned)
 Caramelised onions
 New potato salad (V)
 Coleslaw classic (V)
 Crisp green leaves (V)
 Ketchup, mustard, vinaigrette and mayonnaise
 White baps and torpedo rolls

BOLT ON SAUSAGES £2.00 SUPPLEMENT

Lincolnshire
 Cumberland
 Pork and Apple
 Vegetarian sausage (V)

BOLT ON VEGETARIAN £2.00 SUPPLEMENT

Quorn burger
 Aubergine, tomato, red onion, courgette and mushroom packets (V)
 Corn on the Cob (V)
 Stuffed field mushroom with garlic and parsley (V)

BOLT ON SALADS £2.50 SUPPLEMENT

Tabbouleh (V)
 Caesar salad (V)
 Pistou salad (V)
 Crisp green leaf, cucumber, avocado and cherry tomato (V)
 Rice salad with garden peas and sweet capsicums (V)
 Radicchio, rocket, frisee and mache salad (V)
 Light mustardy potato salad with spring onions (V)
 Couscous salad with red peppers, spring onions and green peas (V)

BOLT ON MEAT £3.60 SUPPLEMENT

Apple, lemon and ginger chicken drumsticks.
 Green peppercorn, mustard and parsley lamb cutlets
 Yoghurt and chilli chicken kebabs
 Orange and honey pork chops
 Cajun Spiced Rubbed breast of Chicken
 Saffron and lemon chicken breast

CONTINUES...

BBQ

CONTINUED

BOLT ON FISH £4.50 SUPPLEMENT

- Tandoori King Prawn Skewers (F)
- Orange and ginger salmon steaks (F)
- Garlic King prawns (individual – head and shell on) (F)
- Yoghurt and chilli Tiger Prawns and calamari kebabs (F)

DESSERTS

Desserts can be added to any order please see deserts menu for details

CANAPES

£1.00 PER ITEM

PLEASE SELECT AS MANY AS YOU LIKE TO BE SERVED TO
YOUR GUESTS ON TRAYS BY WAITING STAFF

- Mozzarella and tomato aranchini balls (V)
- Chicken tikka sticks
- Teriyaki beef skewers with wasabi mayo
- Mini mustard and honey glazed sausages
- Spicy lamb koftas with minted yoghurt
- Basil, Mozzarella & Garlic bruschetta (V)
- Smoked salmon and cream cheese crudites (F)
- Wild mushroom vol au vents (V)
- Mature cheddar and red onion tartlets (V)
- Onion bhajis with fresh mint and yoghurt dip (V)
- Brie & cranberry filo parcels (V)
- Anchovy, poppy seed & Parmesan cheese straws (F)
- Tempura tiger prawns in filo pastry served with a sweet chilli dipping sauce (F)
- Scottish salmon and Avruga caviar blinis (F)
- Duck spring rolls with hoisin dipping sauce
- Spinach, feta and pine nut filo parcels (V)
- Olde English fudge pieces (V)
- Rich dark chocolate brownie bites with cream(V)
- Baby lemon tarts (V)
- Sticky toffee pudding bites with toffee sauce (V)
- Strawberries dipped in chocolate (V)

MINIMUM ORDER 40 PEOPLE

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PLATED DINNERS

TWO COURSES £24.00 THREE COURSES £26.50

INCLUDES TABLE LINEN

SIMPLY SELECT ONE STARTER, ONE MAIN AND ONE DESSERT TO CREATE YOUR THREE-COURSE MENU TO BE SERVED TO ALL OF YOUR PARTY. IF YOU KNOW OF ANY VEGETARIANS OR PEOPLE WITH SPECIFIC DIETARY REQUIREMENTS PLEASE SELECT A SEPARATE MENU FOR THEM. WE LIKE TO OFFER SEASONAL PRODUCE HOWEVER, THIS MAY MEAN NOT EVERY DISH IS AVAILABLE ALL YEAR ROUND.

STARTERS

- Chicken liver pâté, melba toast and red onion marmalade
- Parma ham served with rocket salad & melon balls
- Ham hock terrine with piccalilli, chicory and endive salad
- Home cured gravadlax with beetroot and horseradish salad, lemon dressing (F)
- Classic prawn cocktail (F)
- Moules Marinara served in a vegetable broth with fresh brown bread (F)
- Trio of smoked fish – salmon, mackerel & halibut (F)
- Pate de foie-gras with toasted brioche and crab apple jelly
- Cock-a-leekie soup (chicken and leek soup) with fresh brown bread rolls
- Spinach and cheese tart with rosemary pastry (V)
- New season asparagus with melted butter (V)
- Vegetable soup with fresh brown and white rolls (V)
- Gazpacho – Spanish tomato soup with garlic croutons (V)
- Asparagus and goats cheese tart (V)

MAINS

- Chicken breast on braised fennel with rosemary roasted baby potatoes
- Pork belly confit, black pudding, braised Jerusalem artichoke and curly kale
- Maize fed breast of chicken stuffed with Taleggio and wrapped in Prosciutto served with crushed new potatoes and roasted Mediterranean vegetables
- Cumberland sausages with horseradish mash and red onion gravy
- Cider baked gammon, apple mash, broad beans with parsley sauce and carrots.
- Slow braised feather blade of beef with ginger, coriander and shallots, potato rosti with purple headed broccoli and butternut squash
- Slowly braised venison, celeriac and potato rosti with leeks, carrots, red wine and juniper
- Slow cooked highland beef stew with a puff pastry top, mashed potatoes and braised savoy cabbage
- Oven baked darne of haddock on roasted tomato and herb risotto (F)
- Fillet of Arctic Char with smoked salmon mash, lemon and caper sauce and roasted pumpkin (F)
- Fillet of Saithe (similar to Cod) on haricot & borlotti beans served with buttered leeks and carrots (F)
- Roasted root vegetable tart with celeriac and carrot puree (V)
- Wild woodland mushroom risotto, finished with parmesan and saffron (V)
- Spinach and cheese tart with baby leaves dressed with walnut and shallot dressing (V)
- Oyster button mushroom stroganoff with butter beans long grain rice and parsley (V)
- Oxford blue cheese and roasted vegetable tart with spicy apricot and pear chutney (V)
- Sweet potato and parsnip gratin topped with Cotswold goats cheese and served with balsamic roasted cherry tomatoes (V)
- Vegetarian lasagne (V)

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SANDWICHES

£3.50 PP

Egg mayonnaise (V)
 Mature Davidstow cheddar (V)
 Brie and cranberry (V)
 Cream cheese and cucumber (V)
 Roasted vegetables and hummus (V)
 Roast turkey and cranberry
 Roast chicken and crispy bacon
 Coronation chicken and salad
 Bacon, lettuce and tomato

Avocado and crispy bacon
 Roast beef
 Honey roast ham
 Smoked salmon and cream cheese (F)
 Smoked mackerel and poppy seed (F)
 Prawn mayonnaise and avocado (F)
 Poached salmon and watercress (F)
 Tuna mayonnaise (F)
 Cheese & Marmite (V)

CHOOSE YOUR BREAD

White, Wholemeal, Gluten-free, Soda, Seeded,
 Sourdough

ADD

Mayonnaise, horseradish, pickle, salad, chives, mustard

SANDWICHES ARE PRICED AT £3.50 FOR 4 QUARTERS BASED ON A
 MINIMUM ORDER OF 5 FOR EACH TYPE OF SANDWICH CHOSEN

DESSERT MENU

£2.50 PP

Carrot cake
 Red Velvet Cake
 Sticky toffee pudding
 Eton Mess
 Banoffee cheesecake
 Lemon posset with red fruit coulis
 Poached pears in a red wine syrup
 Apple and cinnamon pie with custard or
 cream
 Lemon tart with red fruit coulis
 Fresh fruit crème patisserie tart

Black cherry frangipane tart
 Pear and frangipane tart
 Banoffee pie
 Black Forest ganache slice
 Tiramisu
 Treacle tart
 Lemon cheesecake
 Belgium chocolate tart
 Apple crumble
 Ice cream - vanilla, chocolate, strawberry
 chocolate