

French Brothers Menus

Canape Menu

£31.00 per person – Minimum order 20 person

5 bites per person

Rare roast beef, parmesan and pesto (GF)

Melon, fig and prosciutto skewers (GF)

Paprika prawn cocktail, baby gem, avocado puree with smoked paprika (GF)

Smoked mackerel, pickled cucumber, creme fraiche and soda bread

Beetroot pesto, parmesan sable with mustard cress (V)

Corn, avocado and chive cups (Vegan)

Mini Tapas Menu

£15.50 per person

Freshly baked olive bread

Garlic and herb mixed marinated olives

Peppadew bites (Stuffed red pepper with cream cheese)

Chorizo al vinto tinto (chorizo bites cooked in red wine)

Chefs selection of pinchos:

- Goats cheese and sun-dried tomato
- Cream cheese with red onion marmalade
- Aioli with chorizo

Afternoon tea menu

£22.50 per person

Assortment of finger sandwiches

- Roast ham and English mustard,
- Egg mayonnaise and cress,
- Oak smoked salmon and cream cheese,
- Sliced cucumber and cream cheese

Luxury country scone with preserves and clotted cream

Shortbread biscuits

Selection of afternoon tea cakes and tarts

Freshly brewed tea and coffee

Gluten free option available on request

Finger Buffet Menu

£22.50 per person

Selection of sandwiches:

- Roast ham and English mustard,
- Egg mayonnaise and cress,
- Oak smoked salmon and cream cheese,
- Sliced cucumber and cream cheese

Chicken satay skewers with satay sauce

Crispy chicken fillets with salsa

Cocktail sausages with a honey and mustard sticky glaze, garnished with spring onions

Vegetarian samosas with sweet chilli sauce

Bruschetta topped with cherry tomatoes, basil and mozzarella

Crispy duck and hoisin spring rolls with teriyaki sauce

Selection of mini savoury quiche

Additional items - £3.50 per item

Wings of fire

Cajun chicken wings

Sausage rolls

Mini fishcakes with tartare sauce

Tempura battered king prawns

Vegetable pakora

fruit platter - £6.50 per person

Additional Desserts - £2.50 per item

Mini fruit tartlet (strawberry, raspberry and forest fruit)

Macaron

Chocolate brownie bites

Char-grilled Buffet Menu

£38.00 per person

Char-grilled Meat Buffet (items all gluten free)

Marinated chicken piece
Pork and leek sausage
Spare rib in BBQ Sauce
American style beef burger

Char-grilled Vegetarian Buffet

Vegetarian sausage
Roasted corn on the cob (Gluten free)
Mediterranean vegetable kebab (Gluten free)
Vegetarian quarter-pounder

Free from sausage and burger on request

Choose 3 Salads

Pickled beetroot, crumbled feta and spinach salad
Mixed leaf salad (mustard leaves, and French dressing)
Tomato and basil salad
Rocket and parmesan with balsamic dressing
Caesar salad
Coleslaw
Greek salad
Pasta salad

Add additional salads: £4.00 pp

Choose 2 Desserts

Strawberry gateau
Carrot cake
Sticky toffee pudding with butterscotch sauce
Lemon and berry cheesecake (gluten free / vegan)
Strawberries and cream
Chocolate fudge cake

Served with pouring cream

Cold Fork Buffet Menu

£40 per person

Choose any 3 main dishes and 3 salads and 2 desserts. Also comes with bread rolls and butter

Main courses

Breast of chicken in coronation sauce
Glazed honey roast ham
Dressed ½ fillet of salmon (with lemon slices, dill and cucumber)
Sliced roast sirloin, served rare with salsa Verde
Oriental duck salad with hoisin dressed noodles
Seafood platter
Goats cheese and asparagus tart (v)
Stuffed roasted peppers, herby cous-cous served with tzatziki (v)

Also included

Bread rolls and butter

Additional main course can be added at an extra cost of £9.50 per person

An additional salad can be added at an additional £4.50 per person

Salads:

Pickled beetroot, crumbled feta and spinach salad
Mixed leaf salad (mustard leaves, and French dressing)
Tomato and basil salad
Rocket and parmesan with balsamic dressing
Caesar salad
Coleslaw
Greek salad
Pasta salad

Desserts

Strawberry gateau
Carrot cake
Sticky toffee pudding and butterscotch sauce
Lemon and berry cheesecake (gluten free, vegan)
Strawberries and cream
Chocolate fudge cake

Served with pouring cream

Hot Fork Buffet Menu

£48.50 per person

Choose 3 main courses

Thai red chicken curry

Tuscan garlic chicken, spinach and sun dried tomatoes

Slow cooked beef bourguignon

Moroccan spiced lamb stew

Baked salmon fillet in a cream and sorrel sauce

Fish pie with potato mash top

Vegetarian Lasagne verdi

Butternut chilli (Vegan)

Also included buttered new potatoes, roasted tender stem broccoli and honey roasted carrots

Bread roll and butter

An additional main course can be added at an extra cost of £16.95 per person

Choose 2 Desserts (comes with pouring cream)

Strawberry gateau

Carrot cake

Sticky toffee pudding and butterscotch sauce

Lemon and berry cheesecake (Gluten free / vegan)

Strawberries and cream

Chocolate fudge cake

Served with pouring cream

Formal Dining Menu

£65 per person

Choose 2 starters, 2 mains and 2 desserts for entire group

Starter

Homemade soup of the day (v)

Chargrilled vegetable salad with rocket and sweet pepper coulis (v)

Garlic and herb marinated tomatoes with buffalo mozzarella and basil

Mackerel pate on toast with pickled cucumber and dill

Chicken liver parfait with caramelised onion chutney

Main course

Supreme of chicken with roasted peppers and chorizo

Fillet of salmon with king prawns and dill sauce

Braised lamb shoulder with apricot and rosemary stuffing

Butternut and lentil wellington (gluten free / vegan)

Duck breast with Toulouse sausage and cannellini bean cassoulet

Wild mushroom with spinach and parmesan gnocchi (v)

Served with buttered new potatoes, roasted tender stem broccoli and honey roasted carrots

Dessert

Lemon and berry cheesecake (gluten free / vegan)

Sticky toffee pudding and butterscotch sauce

Strawberries and cream

Carrot cake

Served with pouring cream

Followed by:

Freshly brewed coffee and mints

Additional requirements

Continental cheese board with biscuits and grapes - £12 per person