

Canapes Menu - £27.50 per person

5 bites per person

Fennel Salami, ripe fig and olive skewers (gf)

Spiced duck, watermelon, thai basil and balsamic skewer

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

Loch duart salmon ceviche with maple lime and blueberry (gf)

Herb rolled goats cheese, fennel, pickled cucumber and olive (gf) (v)

Roasted red pepper and mixed bean salad on baby gem with chilli lime dressing (ve)

Appetiser Menu - £12.50 per person

Freshly baked Ciabatta & focaccia with flavoured oils and balsamic vinegar

Marinated olives

Root vegetable crisps

Sundried tomatoes

Hummus

Mini falafel

Mini Tapas Menu - £12.50 per person

Freshly baked olive bread and butter

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

Finger Buffet Menu - £19.95 per person

Selection of deep filled sandwiches

Pizza bites

Crispy chicken fillets with salsa

Cocktail sausages with honey and mustard dip

Vegetarian samosas

Vegetable parcels with a sweet chilli dip

Crispy duck and hoisin spring rolls

Selection of mini savoury quiche

Additional items - £3.50 per item

Bruschetta topped with juicy plum tomatoes, fresh basil and mozzarella

Mini smoked salmon and cream cheese bagels

Wings of fire

Cajun chicken wings

Cumberland sausages with Dijon dip

Sausage rolls

Mini fishcakes with sweet chilli dip

Vegetable parcels

Tempura battered king prawns

Vegetable pakora

Exotic fruit platter - **£6.50** per person

Char-grill Buffet Menu - £33.00 per person

Comes with 4 salads, jacket potatoes and a selection of desserts

Char-grilled Meat Buffet

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

Mediterranean vegetarian kebab

Vegetarian quarter pounder

Choose 4 Salads

Tossed salad

Mixed leaf salad

Tomato and basil salad

Rocket and parmesan with balsamic dressing

Caesar salad

Coleslaw

Greek salad

Pasta salad

Hot new potatoes

ADD ADDITIONAL SALAD - **£4.00** per person

Add optional char-grilled items

Sirloin steak - **£8.50** per person

Succulent shrimp - **£5.95** per person

Minted lamb kebab - **£5.95** per person

Lamb chop - **£5.95** per person

Formal Dining Menu - £65 per person

Choose 1 starter, 1 main and 1 dessert for entire group

Starter

Homemade soup of the day (v)

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

Gin cured salmon with horseradish crème

Cured Parma ham and asparagus in a zesty lemon oil

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

Lamb noisette with apricot and rosemary stuffing on watercress

Braised medallion of beef with a stilton crumb and brandy jus

Duck breast with Toulouse sausage and cannellini beans cassoulet

Wild mushroom with spinach and parmesan gnocchi (v)

Dessert

Lemon and blueberry cheesecake

Sticky toffee pudding and butterscotch sauce

Summer pudding

Crème Brulee

Chocolate terrine

....followed by....

Freshly brewed coffee and mints

Additional requirements

Petits Fours - **£4.95** per person

Continental cheese board with biscuits and grapes - **£9.50** per person

Cold Fork Buffet Menu - £37.50 per person

Choose any 3 main dishes and 3 salads

Main courses

Breast of chicken in coronation sauce

Glazed honey roast ham

Dressed salmon

Sliced roast sirloin, served rare with salsa Verde

Oriental duck salad with hoisin dressed noodles

Chicken and pomegranate salad

Seafood platter

Goats cheese and asparagus tart (v)

Stuffed roasted peppers, herby cous cous served with tzatziki (v)

Salads

Caesar salad

Seasonal hot new potatoes

Rocket and parmesan with balsamic dressing

Homemade crunchy coleslaw

Mediterranean pasta salad

Roasted vegetable salad with basil and lime dressing

Greek salad

Mixed leaf salad

Also included

Bread rolls and butter

Chefs selection of desserts

Add or upgrade

Dessert can be replaced with strawberries and cream at an additional cost of **£4.95** per person (seasonal)

An 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

Hot Fork Buffet Menu - £48.95 per person

Choose any 3 of the following

Main course

Thai red chicken curry

Tuscan garlic chicken, spinach and sun dried tomatoes

Slow cooked beef bourguignon

Moroccan spiced lamb with minted cous cous

Baked salmon fillet in a cream and sorrel sauce

Luxury fish pie with salmon, monkfish and king prawns

Spinach, pine nut and ricotta lasagne (v)

Butternut chilli (v)

Also included

Seasonal vegetables and potatoes chosen by our head chef

Bread roll and butter

Selection of desserts

Add or upgrade

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

Morning coffee menu - £8.50 per person

Freshly brewed coffee or tea

Assorted mini Danish pastries

Shortbread biscuits

Continental breakfast menu - £17.50 per person

Selection of morning goods to include :

Almond Danish

Pain au chocolat

Pain au raisin

Muffins

Croissant with butter and preserves

Platter of fresh fruit

Freshly brewed tea or coffee

Afternoon tea menu - £19.25 per person

Assortment of deep filled sandwiches

Luxury country scones with preserves and clotted cream

Shortbread biscuits

Selection of afternoon tea cakes and tarts

Freshly brewed tea and coffee