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**Menus**

**Finger Buffet - £10.25+VAT per person**

*Please choose 6 items, which will be served with a selection of sandwiches and rolls*

* Potato Wedges with Various Dips (G) (V)
* Fresh Crudités (G) (V)
* Lamb Samosas
* Mini Vegetable Spring Rolls (V)
* Marinated Chicken Kebabs (G)
* Vegetable Spring Rolls (V)
* Mini Scotch Egg
* Mini Yorkshire pudding with Beef & Horseradish
* Chicken Goujons - (G) also available
* Tortilla Crisps & Salsa (V) (G)
* A Selection of Bruschetta with Brie & Cranberry (V), Chef’s Pâté with Chutney – (G) also available
* Honey & Mustard Glazed Cocktail Sausages
* Prawn Marie-Rose Blinis
* Sausage Rolls

**BBQ Buffet - £16.60+VAT per person**

*Minimum 30 Guests*

* Home Style 100% Beef Burger
* Pork and Apple Sausage
* Spicy Bean Burger
* Lemon & Thyme Chicken Kebab
* Soft Flour Bap
* New Potato Salad with Mayo and Mustard
* Mixed Seasonal Leaves with House Vinaigrette
* Tomato Salad with Red Onions and Basil
* Chunky Homemade Coleslaw Summer Jewel

**Hot Fork Buffet - £15.25+VAT per person**

**Chinese -** Sweet and Sour Chicken/ Beef in Black Bean Sauce/ Sweet Chilli Veg Stir Fry served with Rice/ Prawn Crackers and Spring Rolls/ Prawn Toast

**Indian -** Chicken Korma/Veg Jalfrezi/ Beef Madras, Served with Poppadum, Chutney and Rice/Mini Veg Samosa/Onion Bhaji

**Mexican -** Beef Chilli and Rice, Chicken Fajita, Veg Chilli/ Nacho with Salsa,

Cheese and Dips/Quesadilla, Mexican Jacket Wedges

**Italian -** Meatballs in Tomato Sauce, Lasagne, Roasted Veg Pasta, Garlic Bread, Assorted Pizza. Tossed Salad

**British -** Homemade Pies - Beef or Chicken/ Sausage and Mash/Fish and Chips,



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**Menus**

**Hog Roast Buffet - £14.15+VAT per person**

Minimum 80 Guests, only available April-October. Vegetarian option available on request

* Hog Meat
* Crackling
* Soft Flour Bap
* Stuffing
* Apple Sauce
* Salad Selection

**Sandwich & Tortilla Crisps - £4.95+VAT per person**

A Selection of sandwiches and rolls served on a platter with tortilla crisps. Meat and vegetarian filling are available.

Paninis are also available for parties with less than 25 guests.

**3 Course Sit Down Dinner - £31.95+VAT per person**

*Minimum 30 Guests. Please choose 2 items from each course including vegetarian dishes if required*

**STARTER**

Roasted Veg Soup with Paprika Cheese Straws

Chefs Pate with Onion Relish and Melba toast

Seasonal Melon with Fresh Fruits & Berry Coulis

Chicken Caesar salad

**MAIN**

Chicken Supreme with White Wine, Cream and Basil Sauce

Poached Salmon with Dill and Lemon

Roasted Veg and Mature Cheddar Tart

Pork Medallion with a Wholegrain Mustard and Mushroom Sauce Served with Seasonal Veg and Seasoned New Potatoes

**DESSERT**

Strawberry Pavlova

Seasonal Fruit Salad

Chocolate Profiteroles with Chocolate Sauce

Toffee Apple Crumble with Custard

\*Please inform us of any dietary requirements or allergies prior to your function\*

**ALTERNATIVLY WE CAN CREATE A BESPOKE MENU ESPECIALLY FOR YOU. PRICE ON REQUEST.**

