

WELCOME

EVENT PLANNER

PACKAGES

MENUS

CONTACTS

PRE-EVENT

MENU SELECTION

THE MAIN EVENT

THE FINALE

TIME FOR A SNACK

WINE LIST

FORK BUFFET MENU

FINGER BUFFET MENU

FORK BUFFET MENU

Choose two items from the 'Mains' selection*, two items from the 'Sides & Salads' selection and one 'Dessert' item for £17.50 per person

Choose three items from the 'Mains' selection*, two items from the 'Sides & Salads' selection and two 'Dessert' items for £25.00 per person

Additional main course items can be added for £5.00 per person, sides or salads at £2.50 per person, desserts at £2.50 per person

* It is recommended that at least one of the main items selected is suitable for vegetarians



MAIN ITEM SELECTION:

Chicken tikka balti, coriander basmati rice

Fillet of salmon, ginger, garlic & soy dressing, stir fried noodles

Moroccan chickpea & vegetable tagine, couscous, minted yoghurt (v)

Tex Mex chilli beef, tortilla chips, rice, guacamole

Fish, chips & mushy peas

Vegetable burrito, sour cream, guacamole (v)

Shepherds or cottage pie, cheddar cheese topping

Seafood pie, soft herb mash

Spinach & ricotta tortellini, light cheese sauce, toasted hazelnuts (v)

Jerk chicken, coconut rice, peas, basmati rice

Beef & local ale pie, caramelised onion mash

Smoked salmon, spinach, cream cheese, pasta, pine nut & herb crust

Thai green chicken curry, sticky rice

Thai green vegetable curry, sticky rice (v)

Chicken, asparagus & sun blush tomato lasagne, garlic, mozzarella ciabatta

SALADS & SIDES:

Caesar salad (v)

Cherry tomato & rocket salad (v)

Baby gem tuna nicoise

Beetroot & butternut squash salad, toasted hazelnuts, bramble vinaigrette (v)

Pea, mint & feta salad (v)

Grilled courgette & tomato salad, basil & olive dressing (v)

Potato, wholegrain mustard, red onion salad (v)

Penne pasta, marinated mushroom, pine nuts, basil (v)

Green garden salad, balsamic dressing (v)

Warm green bean, bacon & shallot salad

Roast root vegetables with honey & thyme (v)

Roast new potatoes, rosemary & rock salt (v)

Cheddar cheese mash (v)

Buttered new potatoes, mint (v)

Roast carrots, sesame seed dressing (v)

Steamed greens, ginger & soy dressing (v)

DESSERTS:

Mini strawberry & cream pavlova

Fresh fruit skewers, chocolate dipping sauce

Strawberry & marshmallow skewers, white chocolate dipping sauce

Fresh fruit platter

Treacle tart

Chocolate mousse shot

Chocolate brownie

TEA & COFFEE

Tea or coffee £2.50

(v) Vegetarian

EU Food allergen information contained within menu items is available on request.

