



PARTY MENU : MENU 1 MIX AND MATCH 3 OPTIONS

Homemade Leek and Potato Soup with a Roll and Butter

Garlic Mushrooms on Toasted Ciabatta

Chilled Melon with Fresh Fruits

Prawn Cocktail with Brown Bread and Butter

Breast of Chicken with a Mushroom and White Wine Cream Sauce

Fillet of Salmon with a Prawn & Dill Sauce

Fillet of Pork with an Apple and Cider Sauce

Roast Welsh Silverside of Beef with Yorkshire Pudding

Courgette and Mushroom Goulash (v)

All Mains Meals are served with Roast Potatoes, Creamed Potatoes and a Selection of Fresh Vegetables

Strawberry Meringue

Sticky Toffee Pudding with Ice Cream

Lemon Cheesecake

Apple Crumble with Custard

£22.50

Fresh Filter Coffee or Tea is available for £1.50 extra

MENU 2 MIX AND MATCH 3 OPTIONS

Homemade Cream of Vegetable Soup with a Roll and Butter

Deep fried Whitebait with a Garlic Mayonnaise

Chef's Chicken Liver Pate with Toast

Smoked Salmon and Prawn Roulade with Cream Cheese and Herbs

Roast Silverside of Beef with Yorkshire Pudding

Fresh Roast Chicken, with Sage and Onion Stuffing and Bacon and Chipolata
Rolls

A Duo of Cod and Salmon with a Watercress and Mustard Sauce

Fresh Filo Vegetable Parcels with a Homemade Tomato and Basil Sauce

All Mains Meals are served with Roast Potatoes, Creamed Potatoes and a
Selection of Fresh Seasonal Vegetables

Eton Mess

Crème Brulee with a Homemade Shortbread

Bread and Butter Pudding with Ice cream

Chocolate Torte with Cream

£22.50

Fresh Filter Coffee or Tea is available for £1.50 extra

Knife and Fork Buffet MENU 1

(Choice of 3 of the below)

Home cooked Sliced Ham

Cold Breast of Local Turkey

Cold Topside of Beef

Poached Salmon with Prawns and Marie Rose Sauce

Homemade Cheese and Onion Quiche

Selection of Salads to include;

Coleslaw, Tomato and Basil Salad, Mixed Leaf with Cucumber, Waldorf, & Pasta Salad

Potato Wedges and New Potatoes

Fresh Lemon Cheesecake

Fresh Strawberry Meringues

Sticky Toffee Pudding with Ice Cream

Profiteroles

Crème Brulee

Minimum 20 people

£18.50

Knife and Fork Buffet MENU 2

Home cooked Sliced Ham, Salami, Parma Ham

Coronation Chicken

Smoked Salmon with Prawns and Marie Rose Sauce

Homemade Cheese and Onion Quiche

Selection of Salads to include;

Coleslaw, Fresh Tomato, Mozzarella and Basil Salad, Mixed Leaf with
Cucumber, Pasta Salad, Selection of Olives & Gherkins

Potato Wedges and New Potatoes

Ciabatta Bread with Balsamic Vinegar and Olive Oil or Butter

Minimum 20 people

£15.00

Finger Buffet Menu 1

Assortment of Sandwiches

Mature Cheddar & Tomato, Roast Beef & Horseradish

Egg Mayonnaise & Cress, Tuna and Cucumber

Savouries

Sausages wrapped in Smoked Streaky Bacon

Fresh Chicken Breast Pieces coated in Breadcrumbs

Lamb Samosas

Assorted Homemade Pizzas

Potato Wedges

Crisps and Nuts

£10 per head

Finger Buffet 3 (minimum of 20 people)

Assortment of Sandwiches

Mature Cheddar & Chutney, Roast Ham & Tomato,
Egg Mayonnaise & Cress, Tuna Mayonnaise & Cucumber

CHOOSE 5 OF THE FOLLOWING 10 ITEMS

Mini Pizzas

Chipolatas wrapped in Bacon

Mini Breaded Chicken Fillets

Crispy Potato Wedges with a Sour Cream Dip

Mini Stilton and Broccoli Quiches

Welsh cakes

Fruitcake

Victoria Sponge

Mini Fruit Meringues

Mini Chocolate Eclairs

Fresh Filter Coffee or Tea to be served with the above

£12 per head