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Welcome

Catering for all your needs is here to help you plan & choose the right catering for you whether it's an evening in our marquee function suite or afternoon tea in our lounge.

The marquee function suite is available from mid-April to the end of August.

Our team is dedicated to helping you in planning everything from choosing the food, to picking table decorations.

There is a wide choice of menus for you to choose from and you're welcome to customise or create just as you wish.

Although we may not use nut products in all of our dishes we cannot guarantee there are no nut traces. If there is any specific dietary requirements or allergen information you would like please do not hesitate to speak to a member of staff, we are happy to accommodate such requirements.



Drinks Packages

Arrival Drinks

Bucks Fizz
Pimms & Lemonade
House Sparkling Wine
Orange Juice

Wine with your Meal

White
House Medium
A nice medium wine with a well-balanced flavour
House Dry
A fruity wine with aromas of peach & vanilla

Red
House Red Rosso
A soft red with a rounded fruit taste
House Red Merlot
A nice red with a hint of plum
Rose
House Rose
Aroma of berries with a crisp fruitiness
To Toast
House Sparkling Wine
House Sparkling Pink Wine

Menus

Dinner Menus

Starters

Fan of honeydew melon
with a compote of soft berries
Platter of Prawns
with marie rose sauce
Smoked Chicken Ceaser Salad
with parmesan shavings

Soups

Cream of Tomato & Basil Soup
Cream of Leek & Potato Soup
with snipped chives
Cream of Vegetable Soup
with soft herbs

Mains

Roast Local Beef
with Yorkshire pudding, roast potatoes
& buttered market vegetables
Roast Loin of Pork
with apple sauce, sage gravy, roast potatoes
& buttered market vegetables
Roast Breast of Turkey
with sage & onion stuffing, roast potatoes
& buttered market vegetables
Poached Supreme of Salmon
with a hollandaise sauce, buttered new potatoes
& buttered market vegetables

Vegetarian Options

Goats Cheese & Red Onion Tart
with a wholegrain mustard cream sauce
& buttered new potatoes
Breaded Brie Wedges
with cranberry relish, buttered new potatoes
& balsamic dressed salad leaves
Tomato, Pesto & Mozzarella Tart
with roasted mediterranean vegetables,
buttered new potatoes & balsamic dressing



Desserts

Cheese Cake

Choose from one of the following flavours
raspberry & white chocolate, mixed berry or lemon & lime
with vanilla cream

Sticky Toffee Pudding with butterscotch sauce

Summer Berry E'ton Mess

Chocolate & Truffle Torte with a raspberry cream

x-----x-----x

Prices are based on a choice of one starter, one main
course & one dessert for all your guests.

x-----x-----x

with coffee & mints (optional extra)



Children's Menu

Smiley Melon

x-----x-----x

Sausages, Mashed Potatoes, Peas & Gravy

Fish Fingers, Chips & Peas

x-----x-----x

Ice Cream

Half portion of adults menu is also available for children

Children's Buffet Menu

Selection of Plain Ham, Cheese & Tuna Sandwiches

Cheese & Tomato Pizza

Crisps

Choice of Fish Fingers or Chicken Nuggets

x-----x-----x

With Ice Cream (optional extra)

Afternoon Tea Buffet Menu

Selection of Closed Sandwiches

Homemade Fruit Scones
served with fruit preserves & fresh cream

Homemade Cakes

x-----x-----x

Tea & Coffee

Sandwich Buffet Menu

Selection of Closed Sandwiches

Crisps, Tortilla Chips & Dips

Sausage Rolls

Pork pie & piccalilli

x-----x-----x

Hot meats, bacon and sausage sandwiches
available by request.

Hot & Cold Buffet Menu

Cold Meat Platter

Fish Platter with Marie Rose Sauce

Coleslaw Studded with Chives

Tossed Leaf Salad

Hot Indian Selection with Mango Chutney & Mint

Yogurt

Buttered New Potatoes

Crusty Bread Rolls

x-----x-----x



B.B.Q Buffet Menu

Coleslaw Studded with Chives
Potato Salad
Tossed Leaf Salad
Spiced Potato Wedges

Local Beef Burgers
Local Pork Sausages
B.B.Q Chicken & Pepper Kebabs
Pesto Glazed Vegetable Kebabs

x-----x-----x

Available June to August



Deluxe Buffet Menu

Seasonal Soup
with a crusty bread roll

x-----x-----x-----x

Coleslaw Studded with Chives
Pasta Salad with Pesto & Olives
Tossed Leaf Salad
Platter of Seafood with Lemon & Dill Mayonnaise &
Marie Rose Sauce
Platter of Carved Meats
Pork Pie
Chicken in a Tarragon Cream Sauce
Homemade Quiche
Buttered New Potatoes
Crusty Bread Rolls
Chutney & Relishes

x-----x-----x-----x

Chefs Choice of Dessert

Hot meats, bacon and sausage sandwiches
available by request.

Tailored Buffet Menu

Closed Sandwiches
2 meat, 1 fish, 2 vegetarian & 1 potato

Meat Dishes
Sausage Rolls
Chinese Chicken Wraps
Pork Pies with Chutneys & Relishes
Lamb Samosas with Mint Yogurt
Duck Spring Rolls with Sweet Chilli Dip
Chicken Skewers choose from Sweet Chilli or Satay

Fish Dishes
Plaice Goujons with Lemon & Dill Mayonnaise
Beer Battered Cod Goujons with Tartare Sauce
Chilli, Lime & Coriander Salmon Pieces
Platter of Prawns & Smoked Salmon
Tuna Pasta Salad

Vegetarian Dishes
Onion Bahjis & Mint Yogurt
Mini Vegetable Samosas & Mint Yogurt
Mini Vegetable Spring Roll with Chilli Dip
Feta Salad
Pasta Salad
Coleslaw Studded with Chives
Vegetable Tarts
Crisps, Tortilla Chips & Dips
Goats Cheese & Red Onion Bruschetta

Potato Dishes

Skinny Fries
Spiced Potato Wedges with B.B.Q Sauce
Potato Salad
Minted New Potatoes
Thyme & Garlic Roasted New Potatoes

x-----x-----x

Chefs Choice Dessert
Chefs Selection of Desserts



A Little Extra

Table Decorations

Includes decorated fishbowls & mirrors, table confetti, co-ordinating napkins

x-----x-----x

Chair Covers

White chair covers with co-ordinating bows

x-----x-----x

Balloons

Colour co-ordinated helium filled balloon arrangement

x-----x-----x

Disco

In house disco with DJ

x-----x-----x

Traditional Sweet Cart

Traditional wooden candy cart complete with traditional sweet jars, scoops & sweetie bags, filled with your favourite sweets

x-----x-----x

