

Banqueting & Buffet Menus

Three Course Menu, including Coffee and Dinner mints
£29.00

Surcharges apply to selected Menu Items

Starters

Traditional Prawn Cocktail
Marie rose sauce

Tian of Avocado and Prawns
on a bed of leaves bound together with a
chive and citrus mayonnaise **£1.00**

Sliced Melon with Mango, Pineapple
ginger syrup

Smoked Duck Breast Salad
Homemade marmalade & vegetable crisps

Roast Cherry Tomato, Rosemary & Goats Cheese Filo Tartlet
tomato Coulis **£1.50**

Greek Salad with Warm Pitta Bread

Sliced Seasonal Melon with Parma Ham **£2.00**

Smoked Scottish Salmon on Potato Blinis
citrus crème fraiche **£3.50**

Main Courses

Poached Dorne of Salmon
asparagus, Wilted Spinach & white wine saffron sauce

Baked Chicken Breast filled with Smoked Ham
with a cream, white wine, garlic & chive sauce

Pan-fried Turkey Escalope with Sundried Tomato
mushroom white wine sauce

Slow Roast Belly of Suffolk Pork
apple & clove compote with brandy jus

Roast Sirloin of Beef
shallot, oyster mushroom & madeira sauce **£4.00**

Seared Scottish Rib Eye Steak topped with Pate
red wine & shallot sauce **£4.00**

Medallions of Scottish Fillet of Beef
five peppercorn & brandy cream sauce **£10.00**

Roast Rack of Lamb on Green Pea Mash
rosemary and red wine sauce **£12.00**

Selection of Market Fresh Vegetables and Potatoes

Desserts

Mixed Berry Meringue Nest
topped with raspberries and cream

Lemon Cheesecake
raspberry coulis & chantilly cream

Lemon Creme Brûlée
Whipped cream

Hot Bramley Apple & Rhubarb Crumble
Vanilla cream sauce

Tiramisu
with fresh strawberries

Dark Chocolate Truffle Torte
raspberry coulis

Cappuccino Profiteroles
white chocolate sauce

Followed by

Coffee and Mints

Additional Courses

Soup

Cream of Seasonal Vegetable Soup

Cream of Carrot, Orange and Coriander Soup

Classical French Onion Soup with Cheese Croute

Thai Spiced Prawn and Noodle Soup

Broccoli and Almond Soup with Garlic Toast

Hungarian paprika Soup

£4.50

Sorbets

Lemon Sorbet

Lime and Gin Sorbet

Orange Sorbet

Blackcurrant Sorbet

Mango Sorbet

£3.75

VEGETARIAN OPTIONS

Mushroom and courgette Stroganoff
rice Timbale

Filo Parcels filled with Mushrooms, Peppers, Aubergine & Garlic
rich tomato fondue

Mediterranean Vegetable and Goats Cheese Encroute
chive & butter sauce

Steamed Cabbage Leaves filled with Curried Vegetable and Rice
cucumber, mint & yoghurt dressing

Chargrilled Peppers with Herb Polenta
smoked applewood cheese sauce

Breaded Field Mushrooms filled with Pesto and Spinach
served with a tomato and basil concasse

**Where a Vegetarian Option is required,
please select the same dish for all
vegetarians within the party.**

Dietary Requirements and Allergens

Most food preparation takes place in our main kitchen where there is exposure to all of the prescribed allergens. We give no undertaking of any kind to produce allergy-safe food where we have not been given sufficient advance notice (7 working days) of the requirement.

While we will use all reasonable endeavours to provide food that does not contain any of the allergens that have been identified and notified to us in respect of specific individuals, we cannot give any undertaking of a level of clinical food preparation conditions that would provide an absolute guarantee of total safety from any allergen contamination.

Finger Buffet One

Selection of Finger Sandwiches

Honey glazed Newmarket Chipolatas with Mustard Dip

Spiced Chicken Drum Sticks

Selection of Vegetable Spring Rolls & Sweet Chilli dipping sauce

Mini Margherita Pizza

Vegetarian Vol au Vents

Crudités with a Selection of Dips

Selection of Pickles and Savoury Nibbles

15.00 per person

Finger Buffet Two

Tiger Prawn Kebab

Selection of Finger Sandwiches

Mini Yorkshire puddings with beef & horseradish crème fraiche

Monterey Jack Cheese & Onion Goujons with Salsa

Prawn & Guacamole Bruschetta

Lime & Chili Chicken Wings with Cucumber Dip

Mustard & Honey Glazed Sausages

Deep Fried Wholetail Scampi with Lemon & Tartare sauce

Crudities with a Selection of Dips

Selection of Pickles and Savoury Nibbles

17.50 per person

Finger Buffet Three

Japanese Torpedo Prawns with a Sweet Chili Dip

Selection of Finger Sandwiches

Onion Bhajis with Mango Chutney

Smoked Salmon and Potato Blinis

Mini Yorkshire puddings with roast beef & horseradish crème fraiche

Smoked Salmon, Avocado & Cucumber wraps

Individual Pork Pie with Cranberry sauce

Cream Cheese Red Hot Jalapenos

Chicken Yakatori with Hoisin sauce

Selection of Pickles and Savoury Nibbles

18.50 per person