

# Events Menu

## BANQUETS

Perfect for formal & special events including weddings, birthdays, small or large groups and celebrations of all kinds. It is the most commonly chosen option when planning an event. The banquet style is a seated table service, structured by courses.

There will be choices of starter, main and dessert selected for the whole group. There is also the option to add more courses. *Guests with dietary requirements will have alternatives provided by the kitchen.*

### For the 1st course

- i. Roast red pepper and tomato soup
- ii. Chilled pea green soup
- iii. Smoked salmon, capers, gherkins and toast
- iv. Mackerel mousse, horseradish & pea shoots
- v. Truffled mushrooms on toast
- vi. Steak tartar (*supplement charge*)\*
- vii. Ham hock terrine, apricot chutney
- viii. Prawn cocktail
- ix. Scallops with saffron velouté (*supplement charge*)\*\*
- x. Chicken liver parfait
- xi. Smoked haddock fishcake
- xii. Pear and walnut salad

### For the 2nd course

- i. Beef bourguignon with rice
- ii. Lasagne with garlic bread
- iii. Roast lamb with trimmings
- iv. Risotto with peas and chorizo
- v. Chicken tikka madras with rice
- vi. Fish pie with mashed potatoes
- vii. Cod roulade with new potatoes
- viii. Beef Wellington with vegetables and red wine sauce (*supplement charge*) \*\*\*
- ix. Braised pork belly with mashed potatoes and vegetables
- x. Roasted butternut squash, mushrooms & pine nuts

### For the 3rd course

- i. Chocolate mousse
- ii. Vanilla cheesecake
- iii. Eton mess
- iv. Strawberry panna cotta
- v. Lemon syllabub
- vi. Chocolate torte
- vii. Ice cream selection
- viii. Chocolate brownie with chocolate sauce
- ix. Mixed fruit salad
- x. Sticky toffee pudding with toffee sauce
- xi. Apple crumble with cream

**£49.50 per person**

Once each dish for each course has been selected that will be the custom banquet menu for the event complete at £49.50 per person. Then there are additional chargeable options:

- Option to add an additional first course for £7.50 – this is recommend when having soup
- Option for adding a sorbet course before the main course - for £4.00 – flavours are: lemon, raspberry, champagne & mango
- Option to add teas & coffees with petit fours after last course – for £5.00
- Option to add cheese course after the desserts for £8.00 per person (But not instead of)
- Supplement charges – Steak tartar £3.00\* – Scallops £4.00\*\* – Beef Wellington £12.50\*\*\*

## BUFFETS

Ideal for less formal events as the guests will have to queue to be served, no table service for food or drink, it is a great choice for parties of any variety

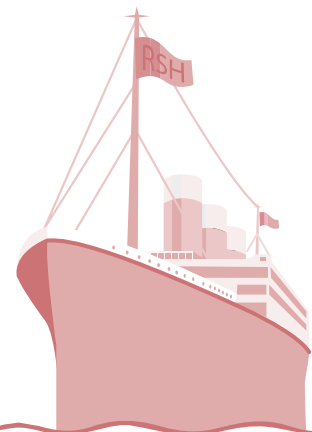
There are two price points for the buffet: First is a selection of 3 mains, 3 sides and 2 desserts at £39.45 per person  
Second is a selection of 2 mains, 2 sides and 1 dessert at £32.45 per person

### Main course options

- i. Cajun chicken and pepper skewers
- ii. Mediterranean vegetable kebabs
- iii. Beef burgers
- iv. Beer battered fish
- v. Beef bourguignon
- vi. Lasagne
- vii. Moussaka
- viii. Buttermilk fried chicken
- ix. Chicken Caesar salad
- x. Heritage tomatoes w/ burrata
- xi. Cottage pie
- xii. Chicken tikka masala
- xiii. Fish pie
- xiv. Vegetable gnocchi pasta
- xv. Mustard glaze pork chops
- xvi. Cumberland sausages

### Side options

- i. Potato salad
- ii. House mixed salad
- iii. Coleslaw
- iv. Basmati rice
- v. Roast potatoes
- vi. Chips
- vii. French Fries
- viii. Poppadums
- ix. Honey glazed carrots
- x. Seasonal vegetables
- xi. Corn on the cob wheels



## CANAPÉS

Excellent for the majority of business events, or any event that has a focal point as the style of service will entail food servers walking around the floor with canapés on plates where guests can help themselves. All the canapés are bite-sized

There are three price points for the canapés

- The pre-dinner canapes are £9.45 per person, this option is only available when choosing either a banquet or buffet to follow, for this please choose a selection of 3 canapés from the list below
- The canapé party option is £21.45 per person, this may be purchased without a meal following, for this please choose a selection of 5 canapes from the list below
- Large canapé party option is £28.45 per person, this also may be purchased without a meal following, for this please choose a selection of 8 canapes from the list below

### Canapé options

- Black pudding and chorizo bonbon
- Arancini (truffle risotto)
- Smoked salmon blini
- Ratatouille tartlet
- Wild mushrooms en crouete
- Cheddar cheese croquettes
- Assorted macaroons
- Belgian chocolate brownie
- Smoked chicken vol au vents
- Prawns in gem lettuce
- King prawns w/ mango
- Smoked haddock mini fishcakes
- Flapjacks
- Prosciutto on toast
- Mackerel pate on cucumber
- Foie gras blini

## BOWL FOOD

A concept which focuses more on the food. It is perfect if you want more food than canapés with less of the formality of banquets and less of the queue style of buffets – it is very trendy

We offer a minimum selection of 3 bowls per guest at £29.50 with an option for the organiser to increase this at £7.50 per person

- 3 bowls £29.50
- 4 bowls £37.00
- 5 bowls £44.50

### Bowl food options

- Fish and chips
- Beetroot, goats cheese, pine nuts
- Seafood pasta
- Tempura vegetables
- Tropical fruits
- Stir fry vegetables, egg noodles
- Pea & parmesan risotto
- Eton mess
- Wild mushrooms in cream sauce
- Lancashire hotpot
- Shredded confit duck with puy lentils
- Chicken tikka masala
- Green salad bowl (green beans, pea shoots, broad beans)
- Chicken Caesar salad
- Truffle macaroni cheese
- Heirloom tomatoes with mozzarella
- Smoked duck breast
- Prawn cocktail

## FINGER FOOD

A smaller buffet selection, perfect for meetings/lunch time events, anything with a smaller crowd. It will be a choice of 2 sandwiches from the selection, and 2 snacks for £20.00 per person – it comes with the option to add additional sandwich and snack food items for £5.00 each per person.

### Sandwich selection

- Smoked salmon cream cheese
- Salt beef & mustard
- Cheese and chutney
- Egg mayonnaise and watercress
- Ham and cheese
- Tuna salad
- Chicken coronation
- Roasted red pepper and hummus

### Snack food selection

- Jumbo BBQ chicken wings
- French fries
- Calamari
- Spring rolls
- Samosas (Meat or Veg)
- Chicken goujons
- Fish goujons
- Mini pizzas
- Potato wedges
- Chips
- Crisps

## STATIONS

For all of the above event styles, there is the additional option to add either a cheese or cured meat station, or both. This will be for the guests to help themselves – for £18.00 per individual platter

- For banquets setting the station/s will come after the final course
- For buffet setting it can come out shortly after all the food is being served
- For bowl food the stations can come out from the beginning
- For canapés the stations can come out from the beginning
- For finger food it can come out at the same time as the other food items

**Our Head Chef would be delighted to design a tailor made menu for your event - Please speak to the events team.**

