



# EVENT MENUS

On the following pages we have included a selection of suggested menus, menu selectors and drink options to help you plan your menu. We have found through experience some of our guests prefer to compile their own menus and to this end we are highly flexible. If you do not find exactly what you want our Head Chef will be only too happy to discuss your ideas and tailor-make a package to suit your requirements.

Our staff are dedicated to helping you choose the most appropriate menus to suit your needs and satisfy your guests. Above all we are here to help.

Please call one of our events team who will be delighted to advise and assist you with the planning of your event.

# SAMPLE EVENT MENUS

To assist you in compiling your menu we have put together the following selection featuring some of our most popular dishes:

## Menu A

Tomato and fresh sweet basil soup (vegan)

Traditional roast leg of lamb, redcurrant jelly and mint sauce

Profiteroles flavoured with Baileys and served with a chocolate sauce

**£25.55**

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## Menu C

Crayfish and prawn 'cocktail'

Breast of chicken stuffed with fresh leeks, served with a creamy mushroom sauce, new potatoes, French beans and lemon carrots

Lemon and lime tart

**£23.00**

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## Menu E

Baby asparagus and orange salad (vegan)

Balsamic roasted vegetables with a basil cous cous, served with new potatoes and green salad (vegan)

Fresh fruit salad (vegan)

**£25.20**

## Menu B

Warm goats' cheese and caramelised onion tart, herb salad and balsamic dressing (v)

Roast breast of chicken, smoked bacon, mushroom, sun-blushed tomato and a red wine sauce, served with parmentier potatoes, French beans and glazed carrots

'Peach Melba' cheesecake

**£26.45**

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## Menu D

Melon and prosciutto ham with a raspberry dressing

Braised fillet of salmon, asparagus and a lobster cream, new potatoes, French beans and glazed carrots

Traditional summer pudding

**£26.95**

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To enhance your menu selection why not add:

A sorbet course, prices from **£3.35**

An intermediate course – soup, fish or choose from the starter selection, prices from **£5.10**

Cheese course, prices from **£6.50**

Coffee and chocolates, prices from **£2.85**

# EVENT MENU SELECTOR

The following selection of dishes offers you the flexibility to create your own menu. Any of the dishes featured may be adapted to suit your personal requirements. Should you have a favourite dish that does not feature within our selector our Head Chef will be only too happy to prepare this for you.

## Starters

### Hot

Cream of watercress soup (v)

**£5.10**

Carrot and orange soup (vegan)

**£5.10**

Tomato and fresh sweet basil soup (vegan)

**£5.10**

Cream of mushroom soup (v)

**£5.10**

Smoked haddock and potato soup

**£5.10**

Broccoli and stilton soup (v)

**£5.10**

Traditional French onion soup

**£5.10**

Pea and mint soup (v)

**£5.10**

Leek and potato soup (v)

**£5.10**

Thai marinated chicken salad, sweet chilli dressing and crème fraîche

**£6.45**

Warm goats' cheese and caramelised onion tart, herb salad and balsamic dressing (v)

**£6.45**

### Cold

Traditional Scottish smoked salmon with a caper and shallot dressing

**£6.70**

Goats' cheese and three tomato salad (v)

**£6.45**

Duck terrine with a herb salad and onion marmalade

**£6.45**

Smoked chicken and bacon terrine

**£6.70**

Honey and mustard marinated salmon on a citrus French bean and almond salad

**£6.45**

Melon and prosciutto ham with a raspberry dressing

**£6.15**

Chilled melon and citrus fruit with a mint dressing (vegan)

**£6.50**

Baby asparagus and orange salad (vegan)

**£6.45**

Crayfish and prawn 'cocktail'

**£6.00**

Poached pear, walnut and blue cheese salad (v)

**£6.45**

Chilled melon and mango soup (vegan)

**£5.65**

### Sorbets

Kir Royale sorbet

**£3.35**

Apple sorbet

**£3.35**

Lemon sorbet

**£3.35**

## Main Courses

Breast of chicken stuffed with fresh leeks served with a cream mushroom sauce

**£13.50**

Pan-fried chicken, cherry tomatoes and courgettes with a tomato and basil sauce

**£13.50**

Roast breast of chicken with a smoked bacon, mushroom, sun-blushed tomato and red wine sauce

**£13.50**

Poached breast of chicken, with asparagus and green bean compote, and asparagus cream

**£13.50**

Pan-fried pork steak, topped with tomato chutney and melting cheese

**£13.50**

Honey roasted duck breast, caramelised plums and a spiced plum sauce

**£15.95**

Pan-fried fillet of beef, roasted shallots and wild mushroom in red wine sauce

**£22.25**

Roasted rump of lamb with fresh rosemary and lemon

**£14.50**

Roast fillet of beef Wellington served with a rich red wine sauce

**£22.25**

All dishes marked (v) are suitable for vegetarians. We cannot guarantee that any product on this menu is totally free from nuts or nut derivatives. It is our policy not to knowingly sell any food required to be labelled as containing GM material. All prices include VAT at the current rate.

# EVENT MENU SELECTOR

Herb crusted lamb rump and  
roast vegetable ratatouille

**£13.95**

Traditional roast Sirloin of beef with Yorkshire  
pudding and horseradish cream

**£15.95**

Traditional roast loin of pork, with apple sauce

**£13.95**

Traditional roast turkey with bacon wrapped  
chipolata, stuffing and cranberry sauce

**£13.50**

Traditional roast chicken, bacon and stuffing

**£13.50**

Traditional roast leg of lamb, with  
redcurrant jelly and mint sauce

**£13.95**

All our traditional roasts are served with roast parsnips, carrots, roast  
potatoes and Savoy cabbage. All our main course dishes are served  
with potatoes and two vegetables.

## Main Course Fish Dishes

Herb crusted salmon with a red pepper sauce

**£14.30**

Braised fillet of salmon, asparagus  
and a lobster cream

**£14.30**

Cold poached salmon with grain mustard  
dressed French beans

**£14.30**

Pan-fried sea bass fillet with  
sautéed cherry tomatoes and courgettes,  
with a fresh herb dressing

**£15.90**

Grilled fresh rainbow trout 'almondine'

**£14.30**

Casserole of tuna, salmon, tiger prawns  
and cod in a lobster cream

**£14.30**

Roulade of plaice stuffed with crab and prawn  
and served with an asparagus cream

**£14.30**

Grilled half lobster with fresh herbs and a  
thermidor glaze

**£22.05**

Smoked salmon and crayfish ravioli

**£13.30**

## Intermediate Course Fish Dishes

Herb crusted salmon with a red pepper sauce

**£8.15**

Braised fillet of salmon, asparagus  
and lobster cream

**£8.15**

Cold poached salmon with grain mustard  
dressed French beans

**£8.15**

Pan-fried sea bass fillet with sautéed cherry  
tomatoes and courgettes, with a fresh herb  
dressing

**£15.90**

Grilled fresh rainbow trout 'almondine'

**£8.15**

Roulade of plaice stuffed with crab and prawn  
and served with an asparagus cream

**£8.15**

Smoked salmon and crayfish ravioli

**£8.15**

## Vegetarian Dishes

Goats' cheese, rocket and watercress tart (v)

**£12.25**

Balsamic roasted vegetables  
with basil cous cous (vegan)

**£12.25**

Vegetarian roast 'dinner' (v)

**£12.25**

Spinach and ricotta pancakes  
with a cheese sauce (v)

**£12.25**

Mediterranean roasted vegetable risotto (v)

**£12.25**

Roasted vegetable cannelloni (v)

**£12.25**

Roasted mushrooms, rocket and melting  
mozzarella (v)

**£12.25**

# EVENT MENU SELECTOR

## Desserts

Choux pastry swans

**£6.50**

Traditional summer pudding

**£6.50**

Poached basil infused strawberries  
with crème fraîche

**£6.50**

Vanilla panacotta with fresh strawberries

**£6.50**

French apple flan caramel sauce  
and vanilla ice cream

**£6.50**

Fresh fruit salad (vegan)

**£6.50**

Profiteroles flavoured with Baileys  
and served with a chocolate sauce

**£6.50**

Lemon and lime tart with fresh raspberries

**£6.50**

Chocolate torte served with chocolate sauce

**£6.50**

Baked vanilla cheesecake with  
a black cherry compote

**£6.50**

'Peach Melba' cheesecake

**£6.50**

Sticky toffee pudding with custard sauce

**£6.50**

Chocolate 'plate'

**£6.50**

Strawberry sable heart with  
a fresh strawberry compote

**£6.50**

Traditional bread and butter pudding

**£6.50**

Poached pear with elderflower  
and mint syrup (vegan)

**£6.50**

## Cheese

Cheese platter with red onion marmalade,  
watercress and celery salad

**£6.50**

Individual cheese plate with red onion  
marmalade, watercress and celery salad

**£6.50**

Cornish Yarg with fruit cake and apple

**£6.50**

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## Coffee

Coffee with After Eights

**£2.85**

Coffee and individual chocolate boxes

**£4.00**

# EVENT FORK BUFFET MENUS

Below we have listed a selection of some of our most popular fork buffet menus, however this only represents a small selection of our dishes and we would be happy to create a menu to meet your individual needs. Please contact one of our experienced team who will be delighted to help.

## Cold Fork Buffet Menu A

Cold poached salmon on a cucumber and dill salad  
Honey roasted gammon with piccalilli  
Quiche (v)  
  
Warm minted new potatoes  
Mixed green salad  
Tomato and red onion salad  
Apple and coleslaw salad  
Sweet chilli rice noodle salad  
  
'Peach Melba' cheesecake  
Chocolate torte with chocolate sauce

**£18.00**

## Hot Fork Buffet Menu C

Beef and mozzarella lasagne  
Goujons of plaice with lemon and tartare sauce  
Spinach and ricotta pancake  
with a mornay sauce (v)  
  
Warm parsley new potatoes  
Honey roasted vegetables  
  
Traditional bread and butter pudding  
Fresh fruit salad

**£18.00**

## Cold Fork Buffet Menu B

Cold roast beef with horseradish and English mustard  
Chilli prawns with a noodle salad  
Watermelon feta and fresh basil (v)  
  
Lime dressed baby potato salad  
Mixed salad  
Roasted vegetable salad  
Caesar dressed pasta salad  
  
Baked vanilla cheesecake with black cherry compote  
Poached basil infused strawberries with crème fraîche

**£18.00**

## Hot and Cold Fork Buffet Menu D

Pan fried beef 'stroganoff'  
Pilaf rice  
Warm parsley new potatoes  
Dressed salmon  
Cold roast breast of turkey with cranberry sauce  
Greek style feta salad (v)  
  
Mixed salad  
Three tomato salad  
Mixed green beans dressed with toasted almonds  
  
Profiteroles flavoured with Baileys and served with a chocolate sauce  
Lemon and lime tart with fresh raspberries

**£18.00**

# EVENT FORK BUFFET MENUS

The following menus are designed for the starter and desserts to be served to the table with a more informal buffet style main course.

## Hot and Cold Fork Buffet Menu E

Goats' cheese and three tomato salad (v)

Honey and mustard gammon with warm  
Cumberland sauce carved  
in front of the customer  
Minted new potatoes

Cold poached salmon on a cucumber  
and dill salad

Cold griddled chicken Caesar salad  
Broccoli and cheese quiche (v)

Mixed green salad  
Cherry tomato and rocket salad  
Rice, lentil and pancetta salad  
Oriental mandarin and chilli salad

Traditional summer pudding  
Profiteroles flavoured with Baileys and served  
with a chocolate sauce

**£23.00**

## Hot and Cold Fork Buffet Menu F

Leek and potato soup (v)

Sweet and sour pork  
Saffron rice

Warm parsley new potatoes  
Cold roast breast of turkey with cranberry sauce

Smoked fish platter  
Greek style feta salad (v)

Mixed green salad  
Three tomato salad  
Apple and coleslaw salad  
Rice, lentil and pancetta salad

French apple flan with caramel sauce  
Fresh fruit salad

**£23.00**

# EVENT FINGER BUFFET SELECTOR

**Our finger buffet selector has been designed to allow you the flexibility to build your own menu. We start by including a selection of sandwiches (tuna and cucumber, ham lettuce and whole grain mustard, cheese and tomato, egg and cress and turkey and cranberry)**

**You can then choose any 5 items below for £13.50**

Pressed ciabatta with salmon, rocket, crème fraîche and black pepper

Griddled chicken Caesar wrap

Mini traditional Cornish pasties

Margherita pizza fingers (v)

Chicken drumsticks (roasted, breaded or Tandoori)

Honey grain mustard chipolatas

Mini pork pies with a 'Branston' pickle dip

Chicken satay skewers

Nachos with salsa, sour cream and guacamole (v)

Griddled chicken fajita wrap

Brie, apple, grape and celery wrap (v)

French onion tart (v)

Vegetable crudités (v)

Chorizo bites

Roasted vegetable salsa tart (v)

Tuna niçoise wrap

Tandoori chicken wrap

Thai red curry chicken skewers

Vegetable strudel (v)

Goats' cheese, tomato and rocket ciabatta (v)

Bacon lettuce and tomato focaccia

Bread sticks, olives, stuffed cherry bell peppers and dips (v)

Spiced potato wedges and dips (v)

Filo wrapped prawns with sweet chilli dip

Selection of crisps, nuts and rice crackers

Buffalo chicken wings with a sour cream dip

Onion bhaji with mint yoghurt dip (v)

Vegetarian spring rolls with plum sauce (v)

Thai fishcakes with sweet chilli dip

Blackened salmon with sour cream

Mozzarella glazed garlic bread (v)

Fresh fruit platter

Bitter chocolate tart

Lemon tart

**Should you want more than 5 items, any additional item maybe purchased for an extra £2.00 per person**



# LATE NIGHT OFFER

**Why not ensure your guests are pampered until the end of your event – we can offer:**

Tea and coffee station – running throughout the evening

Bacon baps

**£5.50**

Sausage baps

**£5.50**

Egg, mushroom and tomato baps (v)

**£5.50**

Fish and chips

**£10.50**

A selection of curries and rice

**£10.50**

Some of these offers will be subject to availability and numbers – please check with your sales advisor



# EVENT CANAPÉ MENUS

**Why not start your event with a selection of mouth-watering canapés. Please choose from the menus below. Should you require a particular dish that doesn't appear on the menus our Head Chef will be happy to incorporate it.**

## **Menu A**

Handmade vegetable crisps and sea salt and rosemary nuts

Pan-fried peppered fillet of beef on toast

Smoked salmon tartlet

Lamb and mint chipolatas

Goats' cheese crostini

**£6.10**

## **Menu B**

Assorted mini tartlets

Pan-fried fresh salmon on toast

Honey and mustard Cumberland sausages

Japanese crackers and cheese straws

Chicken satay skewers

**£6.65**