



TWO COURSE
LUNCH BUFFET

MONDAY

**East African Braised Chicken
with Steamed Rice
Fish & Coconut Stew
Vegetable Penne Pasta (v)**

African style salads and sauces

**Lemon Posset
Fresh Fruit Platter**

TUESDAY

**Beef & Ale Pie
Smoked Haddock & Spring Onion Fishcake
with Mushy Peas
Mushroom & Tarragon Pasta (v)**

Selection of salads and sauces

**Apple & Sultana Crumble with Custard
Fresh Fruit Platter**

WEDNESDAY

**Spicy Meatballs & Pasta
Seafood Pie
Vegetable Lasagne (v)**

Mediterranean style salads and sauces

**Selection of Mini Desserts
Fresh Fruit Platter**

THURSDAY

**Greek Style Roast Chicken with New Potatoes
Seafood Linguine
Roasted Pepper & Chickpea Paella (v)**

Mediterranean style salads and sauces

**Coffee & Walnut Cake
Fresh Fruit Platter**

FRIDAY

**Chicken Tikka Masala with Jasmine Rice
Salmon with Stir Fried Vegetable Noodles
Vegetable Tagine (v)**

Asian style salads and sauces

**Selection of Trifles
Fresh Fruit Platter**



FINGER
BUFFET

MONDAY

Selection of Assorted Sandwiches, Baguettes & Wraps
Chicken Satay with Sweet Chilli Dip
Greek Feta & Tomato Bites
Roasted Potato Wedges

Fresh Fruit Skewers
Selection of Mini Desserts

TUESDAY

Selection of Assorted Sandwiches, Baguettes & Wraps
Spicy Chicken Wings
Mini Quiche
Skinny Fries

Fresh Fruit Skewers
Chocolate Brownie

WEDNESDAY

Selection of Assorted Sandwiches, Baguettes & Wraps
Chicken Tikka Sticks
Mediterranean Bruschetta
Cajun Potato Wedges

Fresh Fruit Skewers
Apple & Cinnamon Tart Tray Bake

THURSDAY

Selection of Assorted Sandwiches, Baguettes & Wraps
Lamb Koftas with Mint Yoghurt
Fishcakes with Hollandaise Sauce
Garlic & Rosemary Potato Wedges

Fresh Fruit Skewers
Eton Mess

FRIDAY

Selection of Assorted Sandwiches, Baguettes & Wraps
Vegetable Samosas
Mini Fish 'n' Mushy Pea Rosti
Fried Potato Skins

Fresh Fruit Skewers
Selection of Mini Desserts

A close-up photograph of three crostini served on a white oval plate. Each crostini is topped with a thick, light-colored mushroom spread, a generous amount of dark red sauce, and garnished with fresh green herbs and small red berries. The background is softly blurred, showing a warm, golden light source.

CANAPÉ & TAPAS
SELECTION

Choose three items for £5.95 or five items for £7.95

CANAPÉS

Goat's Cheese Cake

onion jam

Chilli Marinated Pork Belly

tangy apple sauce

Salmon & Cream Cheese Blinis

Mini Yorkshire Pudding & Beef

grain mustard

Chicken Liver Parfait Crostini

house chutney

Mini Croissants

parma ham, dijon mustard

Garlic Mushroom Crostini

Cod, Prawn & Chorizo Croquettes

Moroccan Lamb Koftas

mint yoghurt

Mozzarella Cheese, Sun-Dried

Tomatoes & Pesto Parcel

TAPAS

Selección de Pan

variety of artisan breads and oil selection, balsamic vinegar

Torreznos

paprika pork scratchings, orange & apple chutney

Hummus de Tomate

oak smoked roasted hummus with tomatoes and harissa, crispbread

Membrillo & Manchego

Manchego cheese and quince paste, crispbread

Gambas Pil Pil

warm pan fried prawns in chilli, garlic, paprika and parsley

Tortilla de Patatas

traditional potato and onion omelette garnished with salad

Patatas Bravas

roasted baby new potatoes coated with spicy tomato sauce

Boquerones Fritos

lightly coated and fried whitebait, lemon



BANQUETING
MENU

Please select 1 starter, 1 main course and 1 dessert for all your guests to dine from
2021 - £28.95 | 2022 - £29.95 | 2023 - £30.95

TO START

Pressed Ham Hock

pickled cauliflower, watercress, brioche bread

Pork & Sage Roulade

spiced cranberry compote

Smoked Mackerel

caper, olive & potato tian, crème fraîche & dill dressing

Smoked Trout Fillet

crushed potatoes, horseradish & dill pickled fennel

Roasted Cauliflower Fritter (v)

aubergine & cumin purée, coriander emulsion

Goat's Cheese Croquettes (v)

port & red onion jam, watercress salad

TO FOLLOW

Pan Fried Chicken Supreme

potato rosti, wilted spinach, wild mushroom sauce

Pork Loin

potato fondant, carrot purée, glazed apple sauce, cider jus

Braised Lamb Shoulder

pea purée, dauphinoise potatoes, sprouting broccoli, redcurrant jus

Pressed Blade of Beef

horseradish creamed potatoes, French beans, parsnip crisps, port jus

Seared Salmon

crushed new potatoes, charred asparagus, lemon & chive beurre blanc

Slow Roasted Red Pepper (v)

filled with a caper and tarragon fricassée of butter beans

Wild Mushroom & Spinach Wellington (v)

truffle oil, rocket, white wine velouté

TO FINISH

Mango & Passion Fruit Cheesecake

pineapple crisps, Chantilly cream

Chocolate Tart

honeycomb crumble, white chocolate ice cream

Vanilla Panna Cotta

berry compote, shortbread biscuit

Apple & Cinnamon Pie

sauce Anglaise

Lemon Tart

pear purée

Traditional Bread & Butter Pudding

vanilla custard

PREMIUM DISHES

STARTERS

Smoked Chicken & Heritage Beetroot (+£1.00)

toasted pine nuts, roasted pumpkin seeds

Cray Fish Bon Bons (+£2.00)

samphire emulsion, lemon dressed watercress

Whole King Prawns (+£4.00)

chilli & lime king prawn bruschetta

MAINS

Pan Seared Sea Bass Fillet (+£3.00)

pommes anna, chargrilled asparagus, tomato & prawn dressing

Lamb Shank (+£4.00)

chantenay potatoes, honey roast vegetables, rosemary gravy

Roast Strip Loin of Beef (+£5.00)

Yorkshire pudding & all the trimmings

DESSERTS

Baileys Crème Brûlée (+£1.00)

chocolate Viennese biscuit

Trio of Chocolate (+£2.00)

Cheese & Biscuits (+£3.00)

SOUP MENU

Carrot & Cumin

coriander cream

Leek & Potato

crispy onion

Wild Mushroom & Tarragon

chive cream

Tomato & Roasted Red Pepper

basil oil

Cream of Vegetable

parsnip crisps

*Available as a starter or as an
intermediate course for an additional
£3.95 per person*

CHEESE PLATTER

Selection of local chutneys; breads, crackers, celery sticks,
fresh grapes & dried apricots

Mature cheddar

Smoked cheddar

Red Leicester

Le Maubert brie

Shropshire blue

£4.95 per person