



PRE MEAL CANAPES

Select 5 or 6 items per person.

To be served Hot or Cold

Welsh Rarebit Squares
Mini Yorkshire Puddings, with Roast Beef & Crème Fraiche Horse Radish
[veggie option of Roasted Vegetables]
Chopped Hoisin Duck in Filo Money Bags with Plum Dip
Red Onion & Goats Cheese Mini Tartlets
Morrocan Minced Lamb Bites with Mint Dip
Baby Sausage glazed with Honey & Sesame Seeds
Tiger Prawns in Tempura Batter
Mini Veg Samosas with Mint Dip
A selection of Veg & Fish Dimsum
Crispy Paprika Potato Wedges
Veg & Meat Spring Rolls & Dips
King Prawns in Filo Pastry
Goujons of Salmon & Tartare Sauce
Chicken Satay
Sundried Apricots & Bacon
Onion Bhaji with Dip
Tikka/BBQ/Thai Chicken Bites
Smoked Duck & Mango Crostini
Spanish Tortilla Bites
Japanese Style Sushi

To be served Cold

Smoked Salmon Triangles
Choux Buns with Stilton & Herb Mousse
Fresh Poached Salmon & Tarragon Hollandaise Bites
Smoked Salmon Roulades
Coronation Chicken & Mango Tartlets
Salami & Green Olive Cornets
Selection of tiny bouchees of Prawns/Mushroom/Cream Cheese
Selection of traditional style Canapes of Smoked Salmon, Ham, Prawns, Danish Caviar, Pate etc.
Selection of assorted Blinis, Smoked Salmon & Cream Cheese, Pate, Soured Cream with Danish Caviar
Brie & Grape Kebabs
Minted Melon Balls wrapped in Parma Ham
Roquefort & Sweet Pear on Crostini
Devils on Horseback

Dip & Dive Crudities

Crudities and Crisp Tortilla served with 4 dips from:
Taramasalata - Garlic Cream Dip – Salsa Verde - Guacomole
Tomato & Basil – Tzatziki – MarieRose Sauce – Blue Cheese – Cheese & Chive

Sweet Selection Canapes

Tiny Fruit Tarts - Strawberry, Tarte Citron
Strawberries dipped in White or Dark Chocolate

£5.95 per person plus VAT

Canapes are a fantastic way to start your special Event, served from Silver Trays
Smaller numbers catered for with prices adjusted accordingly.

BANQUETING MENUS

MENU 1

Choose 1 Starter, Main Course & sweet

To begin: A choice of Freshly made soups

Farmhouse Pate with Salad leaves & rustic bread.
A fan of Melon with Pineapple and black pepper (Italian style)
Crab & Prawn with Mango & Grapefruit segments.
Traditional Style Prawn Cocktail
Chicken Liver Parfait with Toasted Tocaccia bread and
Farmhouse chutney
All served with speciality bread roll and butter

Mains: Traditional Roast Main Course choices of:

Supreme Breast of Chicken with either seasoning and gravy
Or a Mushroom and Tomato sauce
Crown of Turkey with seasoning and chipolata sausage
Roast Leg of Pork with apple sauce and seasoning
Baked Honey Roast Ham and Peaches with a Madeira sauce
A Duo of Roast Turkey & Pork with Onion Seasoning
Select from Dauphinoise, Roast & New Potatoes
All accompanied by two seasonal vegetables

Desserts:

Apple & Blackcurrant crumble with creamy custard
Chocolate Roulade – Profiteroles with a creamy chocolate sauce
Fresh Cream Gateaux – Traditional Apple Pie with either Custard
Or Fresh Cream – Tarte Citron garnished with Strawberries -
Luxury Bread & Butter pudding with a creamy custard
Cheeseboard – extra supplement of £2.75
To finish Columbian Ground Coffee or Tea

£30.00 per person

MENU 2

Choose 1 Starter, Main Course & Sweet

To begin: A choice of Freshly made soups

Smoked Salmon with Lemon wedges and granary bread
Grilled Asparagus with Smoked Salmon
Parma Ham with a Melon & Orange Salad
Asparagus wrapped in Serrano Ham with a Rocket and Tomato
garnish
A fan of Melon with summer fruits
All served with a speciality bread roll and butter

Mains:

A fillet of Pan Seared Pork – Normandy style with a Calvados gravy
Supreme of Chicken with a Mushroom and Wine Sauce
Baked or Poached Darne of Salmon with a Prawn and Champagne sauce
Sirloin of Beef Chasseur (mushroom, baby onions and tomato sauce)
Pan Roasted Loin of Pork with an Apple and Apricot seasoning
A breast of Chicken, garnished with Asparagus and Madeira sauce
Roasted Sirloin of Beef with Yorkshire Pudding
Roasted Leg of Lamb with a Rosemary & Mint gravy
All accompanied by two seasonal vegetables
Choice of herb roasted, new or Dauphinoise potatoes

Desserts:

Glazed French Apple Tart – Traditional Sherry Trifle – Tropical
Fresh Fruit Salad – Lemon Torte – American Style Baked
Cheesecake – Raspberry Pavlova and double cream
Cheeseboard – extra supplement of £2.00
To finish Columbian Ground Coffee or Tea

£32.75 per person

All prices exclusive of VAT and to include waitresses/waiting staff crockery, cutlery, table linen
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THE CELEBRATION BANQUETING SUPREME MENUS

4 course meal

To Start [choose one]

- Italian Antipasto – A salad of lettuce leaves, Palma Ham, Salami, Roasted Vegetables, Olive Oil, Basil & Oregano
Smoked Chicken & Mango Salad with Salad Leaves
- Harmony of Roast Salmon & Roast Monkfish on a bed of seasonal Salad leaves, dressed with a Dill flavoured mayonnaise.
Sweet Galia Melon filled with Summer Fruits
Roasted Red Pepper & Tomato Soup with a swirl of Fresh Cream
- Smoked Salmon served plain with Lemon & Lime wedges, granary bread & butter
Melon, Mango & Pineapple Cocktail
- Terrine of Chicken & Pork with a French & Haricot Bean Salad
- Quails Eggs in a nest of Smoked Salmon, Asparagus Tips with a seasonal salad
Roquefort, Pear, Walnut & Watercress Salad
- All served with speciality Bread Roll & Butter

Main Course [choose one]

- Lobster topped with Garlic Butter with Potato & Herb Salad
- A duo of Pan Fried Beef & Lamb Fillets with a shallot and claret sauce (Supplement £4.00)
- Roast Breast of Chicken filled with an Apple and Rosemary stuffing with a Wild Mushroom & Wine Sauce
Escalope of Turkey Breast with Orange segments, Parsley & Saffron Cream Sauce
- A pan fried Breast of Magret Duck, flavoured with an Armagnac & Black Cherry Sauce
Noisettes of Lamb with an Apricot & Rosemary Seasoning (Supplement £4.00)
- Beef Wellington – a fillet of beef on a bed of Mushrooms and onions, wrapped in a case of Flaky Pastry (Supplement £4.00)
A dorne of poached Salmon with a Champagne & Cream Sauce
- Fillet Steak Rossini – a prime fillet on a Crouton garnished with a Pate and a Rich wine sauce (Supplement £4.00)

VEGETARIAN CHOICE

- Basil Stracci with Pea Puree sauce, cherry tomatoes & Flageolet Beans, with shaved Parmesan cheese

Potatoes [choose 2]

- Colcannon Mash [spring onion mash] – Gratin Dauphinoise – Buttered New Potatoes with Mint – Roast Potatoes – Lyonnaise or Sauteed

Vegetables [choose 2]

- MangeTout with Cherry Tomatoes – Fine French Beans and Petit Pois – Braised Red Cabbage with Apples
Baton Carrots with Thyme & Lemon – Courgettes & Leeks in butter

Dessert [choose 1]

- A plated Trilogy of Desserts consisting of: Tarte Citron, Chocolate Mousse in a chocolate cup, an individual Crème Brulee.
On a plate dusted with icing sugar and garnished with a fresh lime leaf
Summer Pudding with a Quinelle of Clotted Cream
Rich Chocolate Tart. Served on a plated dusted with icing sugar
Chocolate Roulade with Strawberries & fresh cream
Raspberry Pavlova and double cream
Apple Tart Tatin with clotted cream
St.Jacques Rich Chocolate Brownies with clotted cream
- Meringue King Christian [layers of crushed meringue, toasted almonds, chocolate & double cream]
- Chocolate Profiteroles served with Hot Chocolate and Grand Marnier Cream

Fromage

- A selection of fine English & Continental Cheeses served with biscuits & grapes

Finally to finish

- Columbian Ground Coffee, Mints & Turkish Delight

The above menus are all presented with a selection of bread rolls & butter

From £39.50 per person

All prices exclusive of VAT and to include waitresses/waiting staff crockery, cutlery, table linen
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VEGETARIAN OPTIONS FOR HOT MEALS

Mushroom Stroganoff on a bed of Rice

Pineapple Teriaki (Pineapple, Cashew Nuts, Sweet Peppers,
Bamboo Shoots with a Honey and Soy Sauce
Served with Wild Rice

A Garden Vegetable Bouchee
(a light pastry case filled with Broccoli, Carrots
Cauliflower and optional Almonds in a
Light creamy sauce)

Roasted Mediterranean Vegetable Lasagne

Stuffed Spinach Pancakes

Ratatouille on a bed of Pasta Twists

Individual Provencale Flans

Red Kidney Beans, Herb & Mushroom Risotto

A Fricasse of Roasted Red Peppers and Wild Rice

A large Yorkshire Pudding filled with Roasted Vegetables and
A Tomato Herb Sauce

Baked Romano Peppers filled with Puy Lentils, Baby Plum Tomatoes
Mozzerella and fresh Basil Leaves

Vegetable Creamy Crumble (assorted vegetables in a creamy white
Sauce with a Crunchy Topping)



CARVED BUFFET PAGE

COLD CARVED BUFFET 1

[With Chef Carving at table]

Freshly made Soup, Roll & Butter

Cold Poached Salmon with Mayonnaise Sauce

Roast Crown of Turkey with Cranberry Sauce

Honey Roast Ham

Roast Rib of Beef with Horseradish Sauce

Continental Green Salad or Caesar Salad

Tomato & Onion Salad – Pasta & Sweetcorn Salad

Sweet Pepper & Mushroom Salad

Hot New Potatoes with Butter & Parsley

Waldorf Salad, Coleslaw

Choose 2 Sweets:

Cheesecake – Victorian Trifle

Deep Apple Pie – Fresh Cream Gateaux

Profiteroles with Hot Chocolate Sauce

Brandy Snap Baskets with Chantilly Cream &
Strawberries

Fresh Fruit Salad or Cheeseboard

Columbian Ground Coffee or Tea

£26.00 per person

COLD CARVED BUFFET 2

[With Chef Carving at table]

Freshly made Soup, Roll & Butter

Roast Rib of Beef with Horseradish Sauce

Honey Roast York Ham

Roast Norfolk Turkey with Cranberry Sauce

Fresh Continental Green Salad or Caesar Salad

Tomato & Onion Salad, Coleslaw

Pineapple & Pepper Salad

Choose 2 Sweets:

Fresh Cream Gateaux

Pavlova with Seasonal Fruits

Pear Flan

Sticky Toffee Pavlova

French Fruit Tartlet

Apple Strudel

or Cheeseboard

Columbian Ground Coffee or Tea

£25.00 per person

THE SUPREME HOT CARVED BUFFET

[With Chef Carving at Table]

Choose from:

Freshly made Soup, Roll & Butter

A fan of Melon with a Fruit Coulis

Smoked Salmon & Lemon Wedges

Coarse Country Style Pate & Rustic Breads

Roast Beef & Yorkshire Pudding

Roast Pork with Seasoning & Apple Sauce or Honey Roast Ham

Roast Crown of Turkey with Seasoning & Cranberry Sauce

Vegetables: Roast Potatoes, Roasted Potatoes with Garlic & Rosemary

New Potatoes with Butter & Parsley

Plus a Selection of Seasonal Vegetables

Choose 3 sweets:

Cheesecake – Victorian Sherry Trifle – Luxury Bread & Butter Pudding

French Apple Tart – Profiteroles with Chocolate Sauce

All served with Fresh Cream

Or Cheeseboard

Columbian Ground Coffee or Tea

From £28.80 per person

All prices exclusive of VAT and to include waitresses/waiting staff, crockery, cutlery, table linen

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HOT BUFFET MENUS

Choose 2 Main Course Dishes from the following selection

- Slow Roasted Pork Belly & Hoisin Sauce
- Seaman's Shepherd pie – Lobster, Fresh Salmon & Scallops with a Creamy Potato topping
- Pan Fried Garlic Prawns
- Roast Salmon with Hollandaise Sauce
- Baked New Zealand Monkfish with a Crayfish Veloute
- Salmon Escalope, Lemon Tarragon Butter Sauce on Mash
- Cajun Chicken Breasts with Lime & Cucumber Yoghurt Dressing
- Thai Green Chicken Curry
- Chargrilled Free Range Chicken, Marinated ~ Goats Cheese, Sundried Peppers
- Breast of Chicken in Wine & Mushroom Sauce
- Tender Breast of Chicken with Leek & Meau Mustard Sauce
- Braised Beef Steak in a rich Guinness Gravy
- Mexican Chilli Con Carne
- Traditional Steak & Kidney Pie
- Beef Bourguignonne
- Rogan Josh [Lamb Curry]
- Medallions of Pork in Orange & Ginger Sauce
- Cumberland Sausage, Mashed Potatoes & Onion Gravy
- Barbecued Spare Ribs
- Lasagne Verde
- Pasta Puttanesca
- Roquefort Quiche
- Roasted Vegetable Lasagne
- Roasted Vegetable Chilli
- Basque Chicken – a Rioja sauce with Chirozo sausage, Tomatoes, Sweet Peppers & Olives

All served with steamed Rice or New Potatoes/Potato Wedges/Warm Potato Salad with Lemon & Chive Vinegrette.
Choice of speciality Rolls, French Bread & Butter, Popadoms or Garlic Bread

Choose 3 salads from the following selection:

- Herb Bulgar Wheat Salad – Continental Green Salad – Coleslaw
- Tomato & Onion Salad – Waldorf Salad – Roasted Tomato Salad – Caesar Salad
- Pineapple & Pepper Salad – Potato Salad & Frankfurter
- Roast Mediterranean Vegetable Cous Cous Salad

Choose 3 sweets from the following selection:

- Profiteroles with Hot Chocolate Sauce
- Treacle Tart – French Apple Tart – Cheesecake
- Luxury Bread & Butter Pudding
- Tropical Fruit Salad or Cheeseboard
- Apricot Crumble – Apple & Raspberry Crumble
- All Served with Fresh Cream
- Columbian Ground Coffee or Tea

£26.00 per person

Extra Main Course Dish £7.00 per person

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SPECIAL BUFFET

A fan of Melon with Palma Ham

Roll & Butter

Ham Roulades

Prawn & Red Leicester Tart

Chicken with Lemon Mayonnaise & Grapes

Tomato Salad with Red Onion

Greek Green Salad with Feta Cheese

Roast Vegetable Cous Cous Salad

Waldorf Salad

Tarte au Citron with Fresh Cream

Fresh Fruit Salad

Cheeseboard with English & Continental Cheese

With Biscuits & Grapes

Columbian Ground Coffee or Tea

£25.60 per person

COCKTAIL BUFFET

A selection of Canapes to include
Smoked Salmon Pate, Prawns, Caviar

A selection of Dim-Sum

Cocktail Samosas etc. with

Savoury Dips

Asparagus Rolls – Scampi & Dips

Lincolnshire Cocktail Sausages & Dips

Cocktail open Sandwiches of

Chicken, Smoked Salmon, Prawns,

Roast Beef

Butterfly Prawns & Tartare Dip

Devils on Horseback – Mini Quiches

Nuts, Olives, Crisps, Cheese Straws

Columbian Ground Coffee/Tea

£22.00 per person

CELEBRATION BUFFET

Poached Salmon with

Chilled Asparagus & Hollandaise Sauce

Coronation Chicken

Honey Roast Ham

Potato Salad – Tomato Salad

Continental Green Salad

Roll & Butter

Strawberries & Cream

Profiteroles & Hot Chocolate Sauce

Chocolate & Peach Gateaux

Cheeseboard with Biscuits & Grapes

Columbian Ground Coffee/Tea

£26.00 per person

CHEFS SPECIAL BUFFET

A salad of Smoked Duck & Quails Eggs
with a Raspberry vinaigrette

Roll & Butter

Beef Wellington

Fruits De Mer – the pick of the finest Seafood

Peasant Salad or Nicoise Salad – Mixed Green Salad
or Caesar Salad

Tiramisu

Individual Patisserie Tartlets

Fresh Fruit Salad

Cheeseboard with English & Continental Cheese
with Biscuits & Grapes

Columbian Ground Coffee/Tea

£30.00 per person

HOT COCKTAIL BUFFET

Cocktail Chicken Kebabs with

Sweet & Sour Sauce

Prawn Sesame Toasties

Jacket Potato Wedges

Lincolnshire Cocktail Sausages

with spicy Tomato Dip

Tortilla Chips

Blini Bites with Smoked Salmon

Oriental Vegetable Parcels

Smoked Duck & Mango Cocktail Kebabs

Brie & Grape Skewers

Columbian Ground coffee/Tea

£22.00 per person

CANAPE BUFFET

Small Pastry Bites

Cocktail Bites of Tandoori & Barbeque

Chicken Breast

Cream Cheese & Chive filled Celery Boats

Oriental Style Prawn Parcels

Toasted Crostini Canapes with various
toppings

Smoked Sausage with a Cranberry Dip

Pearls of Melon with Cheeses and Palma Ham

Smoked Salmon & Cream Cheese Pinwheels

Baby Sweetcorn & Prawn Mini Kebabs

Mini Onion Pakora & Cucumber Dip

Tortilla Chips & Salsa

Columbian Ground Coffee/Tea

£22.00 per person

CELEBRATION FINGER BUFFET

A selection of Canapes to include:

Smoked Salmon, Pate, Caviar, Prawns

Dim-Sum – Cocktail Samosas etc

Potato Wedges with Blue Cheese & Sour Cream

Ogen Melon & Parma Ham Cocktails

Spicy Chicken Drumsticks – Cocktail Vol-au-vents

Cocktail Sausages – Mini Quiche

Asparagus Pinwheels – Cocktail Sausage Rolls

Onion Bhajees – Open Continental Sandwiches

Cheeseboard with English & Continental Cheese

Columbian Ground Coffee/Tea

£22.00 per person

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at £10 per hour per head of staff.



BUFFET MENUS 1

BUFFET 1

A fan of chilled Melon with Summer Fruits

Honey Glazed Ham & Peaches
Roast Sirloin of Beef with a Mustard Dressing
Roasted Crown of Turkey with Apricot & Sweet
Red Pepper stuffing
Mango & Crayfish & Prawn Seafood Salad
Crispy Coleslaw
Mushrooms a la Greque
Mixed Green Salad
New Potatoes with Butter & Chopped Fresh
scented Mint
Served with Bread Roll & Butter

Choose 2 Sweets

Individual Fresh Fruit Tart
Fresh Fruit Salad
Tarte au Citron
Warm Rhubarb Crumble
All served with fresh Double Cream

Columbian Ground Coffee/Tea

£27.00 per person

FORK BUFFET MENU

Salmon & Spinach and Sweet pepper Roulade
Roasted Sirloin of Beef with Crème Fraiche Horseradish
Chicken with Smoked Bacon & Mango Salad
Warm Potato & Chive Salad
Green Bean & Mushroom Salad
Cherry Tomato, Mange Tout & Minted Cucumber Salad
Chinese Salad [Stir Fried Vegetables & Noodles]
Served with Speciality Bread Roll & Butter

Chocolate Chip and Coffee Meringue
Baked Lemon Cheesecake
Raspberry & Peach Crumble all served
Dark Chocolate Torte – all with fresh cream
Or Cheeseboard with a selection of fine Cheeses,
Brie & Grapes

Columbian Ground Coffee/Tea

£26.00 per person

BUFFET 2

Whole Poached & Decorated Salmon with
Lemon Mayonnaise
A platter of Roasted Meats to include
Turkey with Apricot & Coriander stuffing
Pepper crusted roasted Sirloin of Beef with
Crème Fraiche Horseradish and Demorara glazed Ham
Pineapple & Sweet Pepper Salad
Four mixed bean Tuscan Salad
Basil, Tomato & Onion Salad
Caesar Salad with Croutons, Bacon & Butter
Hot New Potatoes
Served with speciality Bread Roll & Butter

Choose 2 Sweets:

Tarte Citron and crushed raspberries -
French Apple Flan -Tropical Fruit Salad
Fresh Cream Profiteroles with Chocolate Sauce
Victorian Sherry Trifle - All served with fresh double cream
Or:
Cheeseboard with a selection of fine
Cheeses, Brie & Grapes

Columbian Ground Coffee/Tea

£28.00 per person

HOT N COLD BUFFET

Selection of Hot Goujons of Sole & Scampi with
selection of Dim-Sum dips
Lamb or veg.Samosas with Minted dip
Hot deep fried Chicken Drumsticks with a spicy
Barbeque Sauce
Hot Prawn Filo Parcels with Sweet & Sour Dip
Cocktail Open Sandwiches
Prawn Sesame Toasties

Choose 2 Sweets

French Pear Tart – Tropical Fruit Salad with fresh Double Cream
Or:
Cheeseboard with a selection of Fine Cheese,
Brie & Grapes

Columbian Ground Coffee/Tea

£25.00 per person

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Waiting Staff up to 8hours are included in stated price, any hours beyond 8 hours will be charged for at £10. per hour.

All buffets above served by Chefs and waiting staff.



CELEBRATION SELECT YOUR OWN BUFFET

Choose 4 Main Course Dishes

A selection of Chicken Breasts of Coronation, Tandoori, Roast & Barbeque Style

Baked Ham Cornets

Thinly sliced Roast Beef & Turkey Platter

Roast Loin of Pork with Apricot & Apple Stuffing

Devilleed Fish Goujons

Tuna & Bean Salad

Chicken Livers on Smoked Bacon & Iceberg salad with Croutons

Chicken Louisiana with Pineapple & Sweetcorn

Smoked Salmon Parcels [filled with Prawns & Lemon Mayonnaise]

Pasta Provencale [with Mushrooms in a Tomato & Wine Sauce]

Greek Salad [Feta cheese, black olives, cucumber & lettuce]

A selection of Granary Finger Sandwiches to include Salmon, Cream Cheese,

Atlantic Prawns, Tender Roast Beef, Turkey and Honey Baked Ham etc

Following counts as 2 choices

An unusual Exotic display of Smoked Salmon, Languoustini, Prawns, Crayfish

Smoked Halibut, Continental Salad Leaves, Cheeses and Seasonal Fresh Fruits

Bread Rolls & Butter

Choose 4 salads from the following Selection:

Orange & Water Cress Salad – Tomato & Basil Salad –

Potato & Chive Salad – Red Cabbage – Peppers and Almonds in Mayonnaise –

Sweetcorn Salad – Bean Sprouts – Mixed Dried Fruit & Sesame Seeds in Yoghurt

Pasta & Melon – Orange Coleslaw – Caesar Salad –

Waldorf Salad – Continental Green Salad – New Potatoes with sliced Smoked Sausage

Mushroom – Onion and Baby Gherkins in a light Tandoori Yoghurt –

A lightly spiced Saffron Rice Salad with Mushrooms & Peaches – Hot New Potatoes –

Roast Vegetable CousCous Salad – Herb Bulgar Wheat Salad –

Fine Green Beans with Cherry Tomatoes in a Vinaigrette Dressing

Choose 3 sweets or Cheeses from the Following Selection

Cheese Board with Biscuits & Grapes

Chocolate Roulade – Apple Flan – Ginger Baskets with Fruit Salad –

French Patisserie Fruit Tartlets – Cheesecake – Victorian Trifle – Fresh Fruit Pavlova

Profiteroles & Hot Chocolate Sauce – Passion Cake

Fresh Cream Gateaux – Apple Strudle – Fresh Fruit Bowl

Luxury Bread & Butter Pudding

All with Fresh Cream

Columbian Ground Coffee or Tea

£27.25 per person

£21.50 per person without service, tea or coffee

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SELECT YOUR OWN BUFFET - RETRO MENUS

Choose 6 items from the following selection:

Barbeque Style Baked Chicken Drumsticks
Goujons of Chicken with Barbeque Dip
Scotch Eggs
Various Cocktail Vol-au-vents
Onion Bhajis with Yoghurt Dip
Cheese & Pineapple or Stilton & Grapes on sticks
Assorted Sandwiches
Hand Raised Pork Pie
Sausage Rolls
Individual Quiches
Danish Open Sandwiches
Cocktail Sausages
Scampi and Tartare Sauce
Pizza slices
Selection of Chicken Tikka, BBQ, Coronation Pieces
Cheese & Biscuits
Smoked Salmon Pinwheels
Asparagus Tips rolled in Granary Bread
Goats Cheese & Spinach on Puff Pastry
Smoked Salmon & Cream Cheese Vol-au-vents
All served with Potato & Tortilla Crisps

Choose 2 items from the following selection

Victorian Raspberry Trifle – Lemon Meringue
Fresh Cream Gateaux – Dutch Fruit Flan
Tropical Fresh Fruit Salad – Apple Strudel – Cheeseboard

£15.60 per person without service

£22.75 per person with Coffee/Tea and Waitress Service and Table / Linen

SOMETHING FOR EVERYONE

A selection of the following:

Chicken Goujons or Chicken Thighs
Indian Selection: Pakoras, Samosas and Bhajis with dip
Mini Scotch Eggs
Sandwiches – plain and simple and brown and white
Bread. Mature cheese and ham, pork, beef, turkey
Baguettes 1/8th size or wraps. Cheese with pickled
Onions on side
Chinese Spring Rolls
Mini Sausage rolls/slices of Pork Pie
Crostini with Pate
Brie & Grapes/Cheddar & Pineapple
Quiche Tartlets (homemade)
Chicken Tikka with dip
Crisps and Tortilla Chips

Selection of Desserts: Gateaux, finger cakes,
Rocky Road, Lemon Drizzle

£11.75 per person

SPECIAL FINGER BUFFET

A selection of the following:

Sandwiches – plain and simple, brown & white
bread as Something for Everyone
Chicken Goujons or Chicken Thighs
Mini Sausage Rolls
Pizza Slices
Crostini with Pate
Indian Selection – Pakoras, Samosa and Bhajis with dip
Cocktail Sausages on sticks
Crisps and Tortilla chips

Selection of Desserts:

Gateaux, finger cakes, Rocky Road, Lemon Drizzle

£8.75 per person

Extras: Cheese Platter	£1.90 per head
Butterfly Fried Prawns with Marie Rose Dip	£1.70 per head
Deep Fried Scampi with Tartare Dip	£1.70 per head
Vegetable Crudities	£1.30 per head
Dim Sum	£1.70 per head

All prices exclusive of VAT.

THESE TWO MENUS ARE PRICED WITHOUT SERVICE. PRICES CAN BE ADJUSTED ACCORDINGLY.



DELIVERED FORK BUFFETS

FORK BUFFET 1

Coronation Chicken
Deville Fish Goujons
Smoked Sausage with mustard sauce
Rice & Pork Salad with Apricots and Iceberg Salad
Mushroom a la Greque
Bean & Pasta Salad
Speciality Bread Roll & Butter
Lemon Citrus Tart with Fresh Cream
£12.20 per person

FORK BUFFET 3

Prawn, Egg & Tuna Salad with Iceberg Salad
And Mayonnaise
New Potato Salad with Sliced Smoked Sausage
Barbeque Style Chicken Breast with Herbs
Tomato & Basil Salad
Speciality Bread Roll & Butter
French Apple Tart with Fresh Cream
Chocolate Roulade with Fresh Cream
£12.45 per person

VEGETARIAN SUGGESTION

Mixed Green Salad
Spinach & Goats Cheese Puff Pastry
Vegetarian Parcels
Veg.Samosa, Veg.Pakora
Coleslaw
Bean & Pasta Salad
Fresh Fruit Salad with Fresh Cream
Pizza Slices
Speciality Bread Roll & Butter
Cheeseboard, Celery & Grapes
French Apple Tatin with Fresh Cream
£12.45 per person

FORK BUFFET 7

Cornets of Smoked Salmon & Prawns
Creamy Mushroom Tartlets
Chicken Liver Pate on Toasted Crostini
Lincolnshire Cocktail Sausage
Vegetable Pakora & Dip
Cocktail Chicken Sate
Scampi & Tartare Dip
Peasant Salad, New Potatoes, Asparagus
Red Onion Tomato & Black Olives
Freshly Baked Baguette Slices & Butter
Profiteroles & Fresh Cream
Cheeseboard & Grapes
£15.40 per person

FORK BUFFET 2

Chicken Livers on Smoked Bacon & Iceberg
Salad with Croutons
Toasted Ciabatta with Tomato,Olive and
Garlic Rarebits with Basil
Pasta Salad with Herbs & Tomato Ragu
Potato Salad with Vinaigrette
Speciality Bread Roll & Butter
Grioltines Cherry & Almond Tart with Fresh Cream
£12.70 per person

FORK BUFFET 4

Darne of Poached Salmon
Honey Roast Ham with Pineapple & Pepper
Kebab Style
New Potatoes with a light French Herb &
Garlic Dressing
Nicoise Salad
Smoked Crunchy bacon & Avocado on Shredded Iceberg
Speciality Bread Roll & Butter
Chocolate Roulade with Fresh Cream
£15.10 per person

FORK BUFFET 6

Prawn or Vegetable Parcels
Tandoori spiced Chicken Pieces with
Cool Cucumber & Mint Dip
Ceasar Salad
Open Sandwiches of:
Beef, Smoked Salmon, Turkey & Ham
Coleslaw
Italian Pasta Salad
Pizza Slices
Speciality Bread Roll & Butter
Cheeseboard, Celery & Grapes
Fresh Fruit Slices
Trifle
£15.40 per person

FORK BUFFET 8

Poached Breast of Chicken with Herbs
Cornets of Honey Roast Ham
Seafood Platter of
Prawns, Mussels, Smoked or Poached Salmon
New Potatoes in a Honey & Mustard Dressing
Coleslaw
Mixed Green Salad
Provence Tartlets
Pasta & Corn Salad
Speciality Bread Roll & Butter
French Apple Flan with Fresh Cream
£15.85 per person

All Delivered Buffets are inclusive of Crockery, Cutlery. All prices are exclusive of VAT.



BBQ AND HOG ROAST

BARBEQUE MENU 1

Quarter Pound Beef or Veggie Burger
 Quarter Pound Beef or Veggie Burger
 Cumberland Sausage
 Chicken Drumstick
 Baked New Potatoes
 Ciabatta or Floury Bap & Butter
 Barbeque Tomato Sauce
 Mixed Green Salad
 Sweet: Chocolate Brownies, Bite size Rocky Road
 Mini Fresh Fruit Kebabs

£17.80 per person

BARBEQUE MENU 2

Lemon Chicken Breast
 Spare Ribs Chinese Style Sticky Sauce
 Kebab of Monkfish Sweet Peppers, Tiger Prawns and
 Mushrooms (vegetarian alternative available)
 French Bread and Butter or Garlic Breads
 Barbecue Baked New Potatoes
 Pasta Salad
 Mixed Green Salad
 Coleslaw
 Sweet: Bite Size Rocky Road, Mini Fresh Fruit Kebabs,
 Chocolate Brownies

£22.25 per person

BARBEQUE MENU 3

Lamb Steaks Marinated in Rosemary & Mint
 Lemon Chicken Breasts
 Sirloin or Rump Steaks
 Vegetable Brochette marinated in Rosemary
 Texan Chilli Con Carne
 French Bread & Butter or Garlic Bread
 Peasant Salad, New Potatoes, Asparagus, Red Onion
 Tomatoes & Black Olives on a bed of Salad Leaves
 Mushroom a la Greque
 A selection of Relishes
 Sweet: Bite size Rocky Road, mini Fresh Fruit Kebabs
 Chocolate Brownies

£23.75 per person

BARBEQUE MENU 4

Garlic Prawns
 Salmon Steaks with a Teriyaki, Lime and Lemon Marinade
 Breast of Chicken & Sweet Pepper Kebabs
 Whole Leg of Lamb marinated with Olive Oil, Rosemary, Sage
 and Garlic, carved on buffet table – Provence Style
 Mixed Salad with a Honey & Walnut Dressing
 Barbeque Baked Potatoes
 Italian Pasta Salad
 Various Relishes
 Crusty Breads or Garlic & Herb Bread
 Sweet: Bite size Rocky Road, mini Fresh Fruit Kebab
 Chocolate Brownies

£24.15 per person

BBQ PRICES INCLUDE CHEF. WAITING STAFF WILL BE EXTRA.

WE WILL ARRIVE APPROXIMATELY 3 HOURS BEFORE THE EVENT AND WILL PROVIDE A GAZEBO TO COVER BBQ OR HOG ROAST

PAELLA

As a luxury addition to any of your hot buffets, BBQ's or Hog Roasts.
 Cooked and served in a large paella pan with chicken & prawns, mussels, calamari etc. (Rabbit if required)
 Only an additional cost of £7.50 per person.

HOG ROAST

Whole Pig Roasted, to be carved by Chef and Served on Floury Baps with seasoning,
 apple sauce served with green salad, coleslaw and relishes.
 Vegie option of Roasted Mediterranean Vegetables with Mozzarella Cheese.

Minimum charge of £550 + VAT. Cost per person £6.85 Chef carving and serving from Buffet.
 Extra Waiting Staff £10 per hour per member of staff (minimum of 4 hours)

WHOLE LAMB – PRICE ON APPLICATION

Inclusive of Crockery, Cutlery. All prices are exclusive of VAT.
 Smaller numbers catered for with prices adjusted accordingly.



BOWL FOODS

A NEW TWIST ON BUFFET FOOD! CHEFS AND STAFF WILL SERVE TASTING BOWLS OF DELICIOUS FOOD TO YOUR GUESTS, ALLOW 4 BOWLS PER PERSON OR LEAVE IT TO US TO SUPPLY AN EXCELLENT SELECTION AND KEEP EVERYONE HAPPY!

HOT: Choose selections from:

Cassoulet of Beans, Chorizo and Potatoes
Tandoori Chicken with Basmati Rice
Lincolnshire Sausage, Creamy Mashed Potato and Onion Gravy
Beef Bourguignon and Green Beans
Thai Green Chicken Curry with Scented Rice
Coq au Vin and mini Baked Potatoes
Moroccan Lamb or Vegetable Tagine with CousCous
Slow Roasted Squares of Pork Belly with Hoisin Sauce
Our special Chilli Con Carne and Rice
Chicken Cacciatore with Diced Potatoes
Shredded Duck with Singapore Noodles
Beef Casserole with Baby Dumplings and Spring Onion Mashed Potatoes

VEGETARIAN CHOICE: Choose Selections from

Tuscan Style Penne Pasta with Plum Tomatoes, Sage, Mushrooms and Sweet Peppers
Vegetable Tagine, Cous Cous and Lemon Chive
Asparagus and Petit Pois Risotto
Roasted Vegetable Curry
Mushroom Stroganoff and Rice
Stir Fried Vegetables and Singapore Noodles
Baby Bell Peppers filled with Monzella Puy Lentils, Tomatoes and Fresh Basil

FISH SELECTION: Choose Selections from

Roasted Salmon Slivers with a Herby CousCous
Seafood Paella
Tiger Prawn Korma Curry and Jasmine Rice
Mini Fish and Chips and Mushy Peas

COLD IDEAS; Choose selections from:

Tune & Nicoise Salad
Coronation Chicken with Baby Salad and Rocket
Greek Salad
King Prawn Cocktail
Ceasar Salad
Shredded Duck with Noodles

DESSERTS; Choose 2 bowls from selection below:

Greek Yoghurt & Honey with Fresh Fruits
Tiramisu
Profiteroles with Strawberries and Hot Chocolate Sauce
Eton Mess
Traditional Crème Brulee and Raspberries
Belgian Chocolate Mousse and Strawberries
Lemon Posset with Tuilee biscuit

£26.00 per person including Chefs and Waiting Staff.

Inclusive of Buffet Table Clothes, Serviettes, Crockery & Cutlery.

Linen for individual tables £6.00 each

All prices exclusive of VAT.



AFTERNOON TEAS

Plain and Sultana Scones & Clotted Cream
With Raspberry/Strawberry Jam

Dainty Finger Sandwiches
Cucumber – Egg & Cress – Honey Roast Ham
Smoked Salmon – Turkey & Cranberry
Roast Beef – Farmhouse Cheddar

A fabulous Assortment of Homemade Cakes
Chocolate Eclairs – Lemon Drizzle – Various Mini Cup Cakes
Madeleines – Rocky Road – Shortbread – Jam Tarts
Mille Feuilles – Sultana Cake – Tarte Citron – Brownies

English Breakfast Tea
Earl Grey
Will be freshly made and served
Coffee available

£25.00 exclusive of VAT

including Waiting Staff, Crockery, Cutlery and Table Linen

Afternoon tea was introduced in England by Anna, the seventh Duchess of Bedford, in the year 1840.

The Duchess would become hungry around 4 o'clock in the afternoon.

The evening meal in the household was served fashionably late at eight o'clock, thus leaving a long period of time between lunch and dinner.

The Duchess asked that a tray of tea, bread and butter and a cake be brought to her room during the late afternoon. This became a habit and she began inviting friends to join her.

This pause for tea became a fashionable social event. During the 1880's upper-class and Society women would change into long gowns, gloves and hats for their afternoon tea which was usually served in the drawing room between four and five o'clock.

