



Buffet Menus

These are only a small selection; other menus can be specially created to suit your requirements.

Menu A

Selection of Sandwiches
Wedge of Quiche
Pringles
Seasonal Salad
Coleslaw

Tea/Coffee

Price per person £9.75

(includes vegetarian selections)

Menu B

Selection of Filled Tortilla Wraps
Mini Cajun Kebabs
Vegetable Samosas
Mediterranean Salad
Black Pepper & Chilli Roast Potatoes

Tea/Coffee

Price Per Person £12.50

(includes vegetarian selections)

Menu C

Platter of Fresh Meats
Salt Crusted Mini Jackets with Sour Cream
Wedge of Quiche
Baked Bread Rolls
Mixed Leaf Rocket & Feta Cheese Salad
Home-made Coleslaw

Fresh Fruit Platter
Chocolate Profiteroles with Hot Chocolate Sauce

Tea/Coffee

Price per person £14.45

(includes vegetarian selections)

Grand Carved Buffet

Crown of Melon filled with Fresh Strawberries,
drenched in Champagne and served on a pool of Fruit Coulis



Herb Crusted Topside Beef with Horseradish Cream
Traditional Yorkshire Ham with Sweet Red Onion Chutney
Supreme of Salmon with Watercress and Lime Mayonnaise
Fusilli with Rich Tomato Sauce, Spinach and Crumbled Ricotta
Minted New Potatoes
Couscous with Grilled Summer Vegetables and Herbs
Fruity Coleslaw
Tomato with Red Onion and Balsamic Dressing
Mexican Mixed Bean Salad
Mediterranean Salad
Selection of Rustic Breads



Individual Brandy drenched Gateau on a pool of Baileys Irish Cream
Summer Fruits Syllabub with Brandy Snap Curl
Cheese Platter



Coffee, Cream and Mints

Price per person £36.75

Hot Buffet Selection

Menu 1

Chef's Homemade Beef/ Roasted Mediterranean Vegetable Lasagne
with Garlic Bread and Mixed Salad

Price per person £9.75

Menu 2

Homemade Steak and Ale Pie with Puff Pastry Topping
Served with One Potato and Two Vegetables

Price per person £9.95

Menu 3

Chilli Con Carne/ Vegetable Chilli with Rice and Tortilla Chips
Tomato & Red Onion Salad with Guacamole Dip

Price per person £9.95

Menu 4

Chicken and Mushroom Stroganoff/ Vegetable Stroganoff and Savoury Rice
with Crusty Bread Roll and Seasonal Salad

Price per person £10.70

Menu 5

Moroccan Chicken and Cous Cous
(cooked in spices, coriander, paprika, ginger, cumin & garlic and finished with olives and parsley)
served with Pitta Bread and Mediterranean Salad

Price per person £10.70

Menu 6

Mediterranean Vegetable & Quorn Moussaka
(Layers of Mediterranean Vegetables & Quorn
topped with sliced potatoes & creamy cheese sauce)
served with Crusty Bread and Mediterranean Salad

Price per person £9.75

Menu 7

Beef Madras Curry
served with Savoury Rice and Naan Bread and Seasonal Salad

Price Per Person £10.70

Menu 8

D-cut 227g Gammon Steak with Pineapple
And Served with Chunky Chips and Petit Pois

Price Per Person £10.85

Alternatively, Create Your Own Buffet Menu From The Following Selection

We respectfully request that the same menu is chosen for all of your guests attending. The quantity of each choice made from the following selection must be for the final numbers catered for.

FINGER BUFFET SELECTION

Selection of closed Sandwiches in White and Brown Bread	£2.95
<small>(including vegetarian option, based on 4 quarters per person)</small>	
Selection of Tortilla Wraps.....	£2.95
<small>(including vegetarian option)</small>	
Mini Pork Pie with Branston Pickle (1).....	£1.20
Mini Glazed Cocktail Cranberry Sausages with Cranberry and Wholegrain Mustard (3)	£1.70
Assorted Vol au Vents (1).....	£1.10
Cocktail Sausage Rolls (1)	£0.75
(v) Mini Indian Selection (3)	£2.50
(v) Individual Savoury Tartlet (1).....	£2.50
(v) Pringles & Salsa Dip.....	£1.20
(v) Chef's Chunky Chips	£2.40
Mini Lamb Hot Pots	£2.95
Platter of Fresh Meats	£2.55
Black Pepper and Chilli Roasted Potatoes.....	£1.95
Mini Cajun Chicken Kebabs	£2.25
Vegetable Samosas	£2.50
Mini Moroccan Meatball Skewers.....	£2.25
(v) Salt Crusted Mini Jacket Potatoes with Sour Cream.....	£1.95
(v) Mediterranean Potatoes (roasted vegetables, garlic, fresh rosemary, new potatoes)	£2.40
(v) Baked Bread Roll.....	£1.00

SALADS

(v) Mediterranean Salad	£2.50
<small>(mixed leaves, chives, feta cheese, roasted cherry tomatoes, olives, cucumber with olive oil dressing)</small>	
(v) Seasonal Salad	£1.60
(v) Home-made Coleslaw	£1.60
(v) Potato and Spring Onion Salad.....	£1.60
(v) Garlic and Ginger Noodle Salad.....	£1.60
(v) Marinated Olives.....	£1.10
(v) Cous Cous & Roasted Vegetables	£1.80

DESSERTS

(v) Cheese board with Celery and Grapes	£4.60
(v) Fresh Fruit Platter (honeydew melon, pineapple wedges, kiwi, bananas, oranges and grapes)	£3.25
(v) Exotic Fruit Salad	£4.60
(v) White Chocolate and Raspberry Cheesecake.....	£4.45
(v) Chocolate Profiteroles with Hot Rum and Chocolate Sauce	£4.05
(v) Fresh Cream Strawberry or Chocolate Gateau	£3.85
Mini Patisserie Selection (2)	£3.35
Mini Individual Cheesecake Selection (2).....	£3.35
Chocolate Fudge Cake with Fresh Cream	£3.95

DRINKS

Tea/Coffee, per cup	£1.65
Biscuits.....	£0.30
Fruit Juice, per glass.....	£1.30
Mineral Water Still/Sparkling, per bottle(500ml).....	£1.30

N.B. Minimum price for this selector is £9.25 per person. All prices are inclusive of VAT at current rate.

The following information will help you to organise your event.

1. **Final Numbers**

We require confirmation (to the nearest ten) one week prior to the function. A final number must be given not later than 48 working hours before the function. This final number or the actual number served, whichever is the greater, will be charged to the account.

2. **Confirmation of Booking**

We require a written confirmation and/or purchase order number (where applicable).

3. **VAT**

Unless otherwise stated, all prices are quoted inclusive of VAT at the current rate on the date of quote.

4. **Service Charge**

We do not levy service charges or gratuities.

5. **Licence**

If your event needs a licensed bar to provide cash sales service after normal licensing hours an application for a licence at least one calendar month prior to your event. If the application subsequently requires a court application on your behalf then we reserve the right to recharge the costs of the court application to your account.

6. All menu prices have been calculated on a minimum of 50 guests per day attending your event. Parties of less than 50 will attract supplementary charges that will be quoted upon request.

7. **Special dietary requirements**

It is important to inform us of any vegetarian or other special dietary requirements at least 48hrs prior to your event. Please be aware that some dishes may contain nuts.

8. **Smoking Policy**

Smoking Policy – Smoking is not permitted in any part of the building.

9. **Cancellation Policy**

Cancellation of the booking within two weeks of the event date, 100% of the hire fee will be charged.

Cancellation of the booking within two weeks to a month of the event date, 75% of the hire fee will be charged.

Cancellation of the booking within a month to two months of the event date, 50% of the hire fee will be charged.

Cancellation of the booking within two months to four months of the event date, 25% of the hire fee will be charged.