

banquet&buffet menu



Inspirational cuisine served to perfection

banquet menu

Warm Goat Cheese Salad	£3.00
Served with Rocket Pesto and Walnut dressing	
Fanfare of Melon	£3.00
Served with a Raspberry Coulis & garnished with Kumquat, Strawberry & Mint	
Warm Salad of Mushrooms & Smoked Chicken	£3.00
Served on a bed of tender Spinach leaves & crisp Bacon	
Quail Stuffed with Wild Mushrooms & Rice	£4.75
Served with a Rich Red Wine Sauce	
Beef Tomatoes with Mozzarella Cheese Balls & Fanned Avocado	£3.00
Garnished with Endive & Black Olives and a Lime & Coriander Dressing	

Carnival Cocktail	£3.00
Orange, Grapefruit & Pineapple, marinated in White Rum, Coconut & Cane Sugar	
Smoked Salmon Mousse	£3.20
Mousse encased with smoked salmon, garnished with Endive, Lemon, Black Olives & Fresh Dill served with Melba Toast	
Finely Sliced Smoked Duck Breast with Orange Segments	£3.20
Served on dressed Spinach & Rocket leaves	
Fillet of Salmon with Asparagus Tips, Melon & Prawns	£3.60
Served in a light Italian Dressing	
Thai Fishcakes	£3.20
Served with a Sweet Chilli sauce	

Game Terrine	£4.10
Served with Wild Cranberry Chutney	
Cream of Tomato and Basil Soup	£2.60
Served with Croutons	
Leek & Potato Soup	£2.60
Carrot & Coriander Soup	£2.60
Served with a Goat's Cheese Croustini	
Seafood in a Champagne Sauce	£4.15
Served in a Pastry Case	
Poached Fillet of Salmon	£4.90
Served with Hollandaise Sauce, garnished with Asparagus tips	
Lobster & Cognac Terrine	£4.75
Served with Chilled Coriander Hollandaise	

All meals are served with Chef's selection of vegetables and prices include a selection of finest cheeses, served with savoury biscuits, grapes & celery, coffee & mints

Fillet of Beef en Croute	£19.40
Stuffed with Duxelles wrapped in Herb Crepes & cooked in Puff Pastry	
Poached Supreme of Salmon	£16.10
Served with a Creamy Dill Sauce	
Chicken Breast stuffed with Swiss Cheese, wrapped in Parma Ham	£15.90
Served with a Dijon Mustard sauce	
Chargrilled Rack of Lamb	£17.10
Served in a Mustard & Herb crust	

Tender Lamb Fillet	£19.40
Served with a Sour Cream & Redcurrant Sauce, garnished with fresh Rosemary & Redcurrants	
Steak & Ale Pie	£15.55
Served with Wild Mushroom Gravy	
Supreme of Chicken Veronique	£14.90
Chicken Breast served with a creamy White Wine sauce & garnished with poached Grapes & Parsley	
Venison Steak	£17.20
Served with a Redcurrant & Juniper Berry sauce	
Chicken Breast stuffed with Spinach & Ricotta Cheese	£15.60
Served with a Wild Mushroom & Cognac Sauce	

Bedford Banger	£15.60
Served on a bed of Wholegrain Mustard mash, with Onion gravy	
Supreme of Salmon in Champagne Sauce	£16.80
Presented on a bed of Dauphinoise Potatoes	
Breast of Pheasant	£16.10
Served with a Peppercorn Sauce blended with smooth Pate, a hint of Brandy, finished with cream and garnished with croutons	
Roast Sirloin Beef	£16.10
Served Olde English Style	
Roast Pork Fillet	£16.80
Served with Apple & Mustard Sauce with glazed Apples	

Spinach & Ricotta Pancakes	£15.50
Served with a Fresh Dill & Cream Sauce	
Butternut Squash & Cashew Nuts	£15.50
Served with Redcurrant & Orange Sauce	
Thai Vegetable Schnitzel	£15.50
Sliced Aubergine Rolled with Fresh Asparagus Tips	£15.50
Served with a Coriander Hollandaise Sauce	
Roasted Vegetable Torte	£15.50

Homemade Deep filled Apple Pie	£3.90
With an infusion of Cinnamon with Caramel Sauce	
White Chocolate Truffle Torte	£3.90
Topped with White Chocolate Ganache	
Fruits of the Forest Pavlova	£3.90
Served on a pool of fruit puree, garnished with Fresh Berries	
Orange & Cointreau Ice Cream in a Brandy Snap Basket	£3.90
Served on a Chocolate Coulis, garnished with Kumquat & Mint	
Profiteroles	£3.90
Choux Pastry Balls filled with cream & covered in hot Chocolate Sauce	

White Chocolate & Raspberry Cheesecake	£3.90
Garnished with Raspberries and Kumquat	
Black Forest Gateau	£3.90
Served with Kirsch & Fresh Cream	
White Chocolate & Baileys Truffle	£3.90
Served on a pool of Chocolate Sauce, garnished with Physalis & Mint	
Caramelised Apple Eclipse	£3.90
Vanilla Mousse on a Chocolate & Almond Sacher biscuit base, filled with caramelised Apples and topped with a light caramel crème	
Raspberry Shortbread	£3.90
Layers of cream, Raspberries between shortbread, decorated with Chocolate & Fruit	

Any of these menus can be adapted to meet your individual or dietary requirements

Finger Buffet Menu One	£7.10 per person	Finger Buffet Menu Two	£8.40 per person	Finger Buffet Menu Three	£10.99 per person
<ul style="list-style-type: none"> ○ Assorted Sandwiches ○ Crudites & Dip ○ Mini Quiches ○ Vegetable Samosas ○ Spicy Tomato Meatballs & Dip ○ Cocktail Sausages ○ Chicken 'Wings of Fire' ○ Vegetable Pizza Slices ○ Tortilla Chips & Dip 		<ul style="list-style-type: none"> ○ Assorted Sandwiches & Wraps ○ Vegetable Samosas ○ Spinach & Feta Goujons ○ Crudites & Dip ○ Mini Vegetable Spring Rolls ○ Breaded Chicken Goujons ○ Smoked Salmon & Cream Cheese filled Mini Croissants ○ Mozzarella & Cherry Tomato Skewers ○ Tortilla Chips & Dip ○ Mini Cheese Board ○ Fresh Fruit 		<ul style="list-style-type: none"> ○ Assorted Cocktail Sandwiches ○ Crudites & Dip ○ Prawns in Filo Pastry & Hoi Sin Sauce ○ Assorted Canapes ○ Garlic & Herb Breaded Salmon Goujons ○ Mini Bruschetta with Cheese, Tomato & Herb Topping ○ Mozzarella & Cherry Tomato Skewers ○ Mini Bagels with Smoked Salmon & Cream Cheese ○ Jalapeno Peppers stuffed with Melted Cheese ○ Lamb Kebabs with Yogurt & Mint Dip ○ Mini Yorkshire Puddings with Sausages & Caramelised Onions ○ Petit Fours ○ Cocktail Danish Pastries ○ Fresh Fruit 	

Hot Fork Buffet Menu Four	£13.60 per person	Hot Fork Buffet Menu Five	£14.25 per person	Hot Fork Buffet Menu Six	£16.20 per person
<ul style="list-style-type: none"> ○ Steak & Ale Pie ○ Mushroom Stroganoff & Rice ○ Hot New Potatoes ○ Five Leaf Salad ○ French Bread ○ Assorted Gateaux 		<ul style="list-style-type: none"> ○ Chicken in Lemon & Ginger ○ Chilli Con Carne & Rice ○ Vegetable Lasagne ○ Hot New Potatoes ○ Five Leaf Salad ○ Coleslaw ○ French Bread ○ Assorted Cheesecakes 		<ul style="list-style-type: none"> ○ Poached Salmon served with Lemon Mayonnaise, garnished with Fresh Dill & Lemon ○ Coronation Chicken Salad ○ Hand Carved Honey Roast Ham ○ Hot New Potatoes ○ Five Leaf Salad ○ Waldorf Salad ○ Tomato, Spring Onion & Basil Salad ○ Profiteroles & Chocolate Sauce ○ Assorted Fresh Cream Pastries 	

Other Options

Chicken Curry, Beef Lasagne, Chicken & Leek Pie, Lamb Curry, Sweet & Sour Pork

Carving Buffet Seven	£22.65 per person	Carving Buffet Eight	£22.95 per person
<ul style="list-style-type: none"> ○ Beef Tomatoes with Mozzarella Cheese Balls, Fanned Avocado, garnished with Olives, & a Lime & Coriander Dressing ○ Honey Glazed Gammon Ham, served warm garnished with Dijon Mustard Dressing ○ Whole Norfolk Turkey served with Fresh Cranberries ○ Hot Minted New Potatoes ○ Stir-fried Mixed Vegetables ○ Raspberry Pavlova served on a Fruit Coulis, garnished with Physalis ○ Coffee & Mints 		<ul style="list-style-type: none"> ○ Fanfare of Melon served with a Raspberry Coulis and garnished with Kumquat, Strawberry & Mint ○ Sirloin of Beef with Horseradish & Watercress Cream ○ Coronation Chicken with Apricot & Toasted Almonds ○ Scotch Salmon served with a Medley of Seafood ○ Hot New Potatoes ○ Chef's selection of Mixed Salads ○ Strawberry Japonnaise – Almond meringue filled with fresh cream, strawberries & garnished with fruit puree ○ Coffee & Mints 	

We can also provide any speciality food you may require such as Indian, Caribbean or Italian.

Please ask for further details.

Any of these menus can be adapted to meet your individual or dietary requirements

buffet menu

£5.85 per person

Sandwich Fillings

- Smoked Salmon
- Egg Mayonnaise & Cress
- Cucumber & Cream Cheese
- Roast Beef & Horseradish
- Cheese with Onion Chutney
- Prawn & Marie Rose Sauce
- Ham & Mustard

Cakes

- Sultana or Plain Scones served with Fresh Clotted Cream & Preserves
- Fruit Loaf
- Fruit Tartlets
- Assorted Pastries

Teas Available

- English Breakfast
- Earl Grey
- Lapsang Souchong
- Peppermint
- Camomile
- Jasmine
- Fruit

We can organise your function to any theme you require please speak to the Food & Beverage Manager to discuss your arrangements.

Suggested themes

- Medieval
- School Disco
- Masked Ball
- Oscars
- Las Vegas/Casinos

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