

## **FORMAL & INFORMAL MEALS**

The menus below are just a few suggestions and we can tailor our menus to suit your event depending on the venue and the facilities available. . We can also create menus using your favourite dishes whether they are traditional English recipes or dishes from around the world. Special dietary requirements such as gluten free, dairy free, diabetic and vegetarian can all be catered for provided we are advised in advance.

### **Menu A**

#### **Two Course Lunch - £6.50 per person**

This menu includes crockery, cutlery & paper napkins but does not include waitress service.  
(Choice of one Main Course & one dessert)

**French Farmhouse Soup**  
**(a thick & hearty soup with Ham, Toulouse Sausage & Beans)**  
**Minestrone with Macaroni**  
**Hot & Sour Thai Chicken Broth**  
**Selection of Rolls**  
**- oOo -**  
**Black Forest Gateau**  
**Prune & Almond Tart**  
**Fresh Fruit Salad**

### **Menu B**

#### **High Tea - £9 per person**

This menu includes crockery, cutlery, paper napkins and waitress service

**Selection of Wholemeal, Seeded & White Bread Sandwiches**  
**Fillings: Cucumber, Tuna Mayonnaise, Ham, Egg & Cress, Cheese**  
**Served with mustard & Pickle**  
**Home-made Sausage Rolls**  
**Cheese Straws Twists**  
**- oOo -**  
**Selection of Home-made Cakes served on Cake Stands**  
**Scones with Strawberry Jam & Whipped Cream**  
**Fresh Cream Chocolate Eclairs**  
**Jam & Cream Horns**  
**Assorted Cup Cakes**  
**- oOo -**  
**Selection of Teas & Fresh Ground Coffee**

**Menu C**

**Self-Service 3-course Cold Buffet - £11 per person**

This menu includes crockery, cutlery & napkins  
(Choice of 2 Starters & 2 Desserts)  
Waitress service available at extra cost

**Prawn Cocktail**

**Melon, Orange & Medori Cocktail**

**Pate & French Bread**

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**Selection of Cold Meats: Roast Beef, Ham, Roast Turkey, Salmon  
with Mixed Green Salad (Lettuce, Rocket & Watercress), Potato Salad, Coleslaw, Mixed  
Peppers, Cucumber, Tomato Vinaigrette, Green Pesto & Pasta Salad, Tomato & Olive Pasta  
Salad**

**-0-**

**Fruit Cheese Cake (Strawberry or Mixed Berry)**

**Mixed Fresh Fruit Pavlova**

**Gateau (Strawberry, Black Forest or Mandarin)**

**Menu D**

**2-Course Hot Formal Meal – From £17.50 per person (depends on facilities available)**  
**(choice of 1 main course & 1 dessert)**

This menu includes waitress service, crockery, cutlery & napkins

**Roast Beef with Yorkshire Pudding & Horseradish Sauce**

**Roast Turkey Breast with Chipolatas wrapped in Bacon,**

**Sage & Onion Stuffing & Gravy**

**Roast Potoatoes, Buttered Sprouts**

**Peas & Carrots**

**- oOo -**

**Apple Pie & Custard**

**Pecan Pie with Fresh Cream**

**Profiteroles with Chocolate Sauce**

**- oOo -**

**Coffee & Mints**

**Menu E**

**3-Course Formal Meal – From £22 per person (depends on facilities available)**

This menu includes waitress service, crockery, cutlery & napkins  
(Choice of two Starters, One Main course & two desserts)

**Tomato, Apple & Celery Soup**

**Fresh Carrot & Coriander Soup**

**Melon Medori Cocktail**

**- oOo -**

**Roast Chicken With Chipolata Sausage wrapped in Bacon**

**Bread Sauce, Sage & Onion Stuffing**

**Spanish Chicken with Butter Beans, Chorizo Sausage & Tomatoes**

**Hungarian Beef Goulash with Dumplings**

**Roast Potatoes**

**Seasonal Vegetables**

**- oOo -**

**Kiwi Cheesecake with Wild Berry Coulis**

**Charlotte Russe**

**Profiteroles with Chocolate Sauce**

**- oOo -**

**Coffee with Chocolate Truffles**

**Menu F**

**4-Course Formal Meal - From £27.50 per person (depends on facilities available)**

This menu includes waitress service, crockery, cutlery & napkins  
(Choice of two Starters, One fish course, One Main course & two desserts)

**Ham Hock and Caper Terrine served with Piccalilli & Crusty French Bread**

**Butternut Squash Soup with Toasted Sweetcorn**

**Prawn Cocktail**

**- oOo -**

**Smoked Salmon with lemon wedges & brown bread**

**Fillets of Plaice Veronique**

**- oOo -**

**Roast Beef with Yorkshire Pudding & Horseradish Sauce**

**Chicken Chasseur with Mushrooms, Onions, Tomato & Tarragon**

**Seasonal Vegetables**

**- oOo -**

**Mississippi Mud Pie with Fresh Cream**

**Home-made Apple Pie with Custard or Fresh Cream**

**Mixed Berry Cheesecake**

**- oOo -**

**Coffee with Chocolate Truffles**