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Breakfast Menu

Breakfast rolls

Thyme roasted mushroom, bacon or sausage

Finger roll £2.50 per person

Bap £4.50 per person

Greek yoghurt, granola and dried fruits

£3.75

Fruit platter

£1.50

per head - minimum 10 people

Bowl of fresh fruit

£10.00

per bowl

Full English Breakfast:

Bacon, egg, sausage, beans, fried tomato, hash brown and toast

£8.00

Refreshments (all day)

Coffee or tea & biscuits	£1.60 per serving
Coffee or tea & patisseries	£3.25 per serving
Afternoon cream tea Handmade scones, clotted cream and jam served with English breakfast tea	£4.50 per serving
Selection of homemade flapjack, chocolate brownie and banana bread	£1.50 per person
Fruit Platter	£1.50 per person
Lemon meringue mousse	£2.50 per person
Mini smoothie shots	£1.50 per person
Rice cakes	£1.00 per person
Natural yoghurt & fruit purée	£1.50 per person
Fruit salad	£2.50 per person
Canapés – various selections starting from	£6.50 per person

Sandwich Menu

(included in the £39.50 DDR)

A selection of meat, fish and vegetarian sandwiches made with fresh white and granary bread with salted Kettle chips, accompanied by a platter of succulent English and exotic fruits

£8.85
per person

Open Sandwich Menu

(included in the £39.50 DDR)

Artisan bread
Ham
A selection of cheeses
Piccalilli
Served alongside a mug of our homemade soup of the day

£8.85
per person

Mediterranean Buffet

Continental cold cuts
Emmental Cheese
Vegetarian frittata
Marinated Olives
Mixed leaf salad with dressing
Artisan bread
Chutney

£9.50 per person

Buffet

Lunch Buffet Menu 1 *(included in the £42.50 DDR)*

Including the sandwich menu detailed above

Skewered chicken
Individual mini steak or chicken & mushroom pies
Deep fried brie in a rosemary crumb with onion chutney
Tempura battered prawns
Crudités with a selection of dips
£13.00
per person

Lunch Buffet Menu 2 *(included in the £42.50 DDR)*

Mediterranean vegetable quiche
Roasted chicken drumsticks
Selection of crudités and dips
Deep fried crab cakes
Green salad
Potato salad with crème fraiche
Macaroon dessert

£13.00
per person

Classic British Picnic

Honey glazed chicken wings
Melton Mowbray pork pie
Breaded brie
Vegetable fritter
Crayfish tails
Salmon skewers

All served with a red onion chutney, potato and chive salad and a mixed leaf salad

£13.75
per person

Buffet

Fork Buffet

Our fork buffet is accompanied by freshly baked bread rolls
and a choice of two salads from the salad menu

Roast Ham
Mixed pepper quiche
Poached salmon supreme

A chilled dessert

£15.00
per person

Hot Fork Buffet

Please choose 2 from the list below

Coq au vin with potato puree
Hand diced beef chilli & rice
Beef stew, herb dumpling, steamed kale
Lamb & chickpea tagine with a herbed couscous
Roasted butternut squash, pearl barley risotto with parmesan shavings
Ratatouille with baked goat's cheese & focaccia bread
Salmon & asparagus quiche with a potato & chive salad
Smoked haddock fishcake with tender stem broccoli & popped pumpkin seeds

A chilled dessert

£19.50
per person
Minimum 20 people

Salad Menu

£5.25 per person

Your choice of any 4 salads, served with a selection of rolls

Greek

Feta cheese, olives, tomatoes, deseeded diced cucumber, cherry tomatoes, sundried tomatoes, red onions, mint, dried oregano, olive oil, lemon juice

Roasted tomato & rigatoni

A rich roasted tomato sauce with rigatoni pasta, finished with parmesan cheese

Winter vegetable coleslaw

A slight twist on a traditional recipe, using fennel, radish, carrot, cabbage and golden beetroot

Soya bean

Soya beans, sugar snap peas, petit pois, mint, sweet chilli sauce, rocket, pea shoots

Cucumber, chilli & sesame seed

Pickled cucumber infused with chilli flakes & sprinkled with sesame seeds

Continental baby leaf salad

A selection of baby lettuce leaves including rocket, chard & spinach

Asian noodle salad

Rice noodles with traditional Chinese vegetables & oriental dressing

Heritage tomato salad

A selection of traditional & sundried tomatoes with basil & olive oil

Moroccan couscous, chickpea & pomegranate salad

Warming spiced couscous with roasted vegetables, herbs and chickpeas, finished with pomegranate

Panzanella

Italian bean & bread salad

Banqueting menu

We have a range of dishes exclusively created by our Head Chef

We ask that all your guests have the same meal; however, we will cater for special dietary requirements with advance notice. Vegetarian meals are marked with a (V).

We can also offer some of the options as a sharing platter, marked with (P).

Please select one starter, one main course and one dessert per booking.

Starters

Roasted butternut & carrot soup with chilli oil & sour cream

£5.50

Beetroot cured salmon gravlax with a crème fraiche and horseradish dressing (P)

£6.75

Duck parfait with a mango salsa

£6.75

Mozzarella and heritage tomato salad (V & P)

£6.25

Antipasto selection with olives and ciabatta bread (P)

£6.75

Potted crayfish with artisan bread

£6.25

Bread rolls with olive oil and balsamic vinegar
are available at £1.50 per person

Banqueting menu

Mains

Fillet of beef with a béarnaise sauce

£20.00

Harissa rack of lamb with a pistachio crust and apricot relish

£18.95

Pan roasted duck breast with a rich masala jus

£16.75

Chicken supreme with a wild mushroom cream

£16.00

Roasted cod loin & fennel in a bouillabaisse sauce

£17.25

Spelt, barley & squash risotto (V)

£14.75

Spinach & goats cheese tart with a baked onion sauce (V)

£14.50

All dishes are served with seasonal vegetables and roast potatoes

Desserts

Rhubarb & strawberry pavlova

£5.75

Apple crumble with English custard

£5.25

Profiteroles with a salted caramel sauce

£5.50

Lemon tart with a quenelle of vanilla cream

£5.75

Hot chocolate fondant and vanilla ice cream

£6.00

British cheese selection (P)

£6.50

Coffee or tea with a petit four

£2.00