

## **Hot Family Style Sharing Food**

Traditional buffet style or Family Sharing style of service optional.

 Indicates Vegan  Indicates Vegetarian

### **Menu A £22.00pp+VAT**

Assorted Fresh Bakers Rolls

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Choose any three items (one must be vegetarian)

**Chicken Chasseur** – with Baby Mushrooms, cooked in creamy White Wine Sauce



**Luxury Fish Pie** - in Tarragon & white wine sauce topped with Creamy Mash & Cheddar Cheese

**Pancetta & Spinach Pesto Penne Pasta** – topped with Toasted Pine Nuts & Fresh Parmesan Shavings

**Traditional Homemade Lasagne** – Served in a creamy Béchamel Sauce & Topped with Cheddar Cheese

**Chicken with Pancetta**, - Wholegrain Mustard & Crème Fraiche sauce

**Traditional Shepherd's Pie** – topped with Creamy Mashed Potato

**Vegetable Lasagne** - Roasted Seasonal Vegetables in a creamy Béchamel Sauce & Cheddar Cheese  or 

**Mediterranean Vegetable Penne Pasta** - in fresh Basil Sauce 

**Sweet Potato and Black Bean Shepherd's Pie** 

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Choose any three salads/sides from the menu

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Choose any two desserts from the menu

### **Menu B £24.50pp+VAT**

Assorted Fresh Bakers Rolls

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Choose any three items (one must be vegetarian)

**Red Thai Beef Curry** - Cooked in a Traditional Thai Coconut Sauce, With peppers, Fresh Lemon Grass & Coriander


**Locally Sourced Chicken Breast** – with Wild Mushrooms, served with a Tarragon & Cream Sauce


**Poached Salmon Filet** - served in a Dill, Lemon, & Cream Sauce


**Coq Au Vin** – Locally Sourced Chicken, Smoked Bacon & Mushrooms, cooked in a Red Wine Sauce

**Mediterranean Cassoulet** – Pork Sausages, Streaky Bacon & White Haricot Beans cooked in a Red Wine sauce

**Moussaka** - Butchers Lamb Mince & Roasted Aubergine in a Creamy Béchamel Sauce & Cheddar Cheese

**Spinach Nutmeg & Ricotta Cannelloni** - topped with Melted Mozzarella Cheese 

**Vegetarian Mixed Bean Chili** - Cannellini, Borlotti & Kidney Beans, in a Spiked Tomato Sauce 

**Sweet Potato, Lentil & Coconut Curry** 

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Choose any three salads/sides from the menu

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Choose any two desserts from the menu

### **Menu C £27.00pp+VAT**

Assorted Fresh Bakers Rolls

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Choose any three items (one must be vegetarian)

**Steamed Asian Seabass** - with a Lemon & Coriander Dressing

**Spanish Style Lemon & Olive Herb Chicken** - served in light Crème Fraiche sauce

**Traditional Lancashire Hot Pot** – Chunky Lamb Pieces cooked with Sautéed Onions, Topped with Sliced Potatoes


**Indonesian Monkfish, Cod & Prawn Curry** - Cooked with fresh Ginger, Lemon Grass, Baby Green Beans & Coconut Milk


**Beef Bourguignon** – with Pancetta, Baby Onions, & Mushrooms in a Red Wine Sauce

**Moroccan Lamb** – Tender pieces of Lamb, cooked in a fragrant Traditional Sauce

**Homemade Shortcrust Pastry pie** with Steak & Mushroom

**Homemade Shortcrust Pastry pie** Chicken & Asparagus

**Shortcrust Pie** deep filled with Leek, Squash & Broccoli 

**Goats Cheese Gratin** – Roasted Aubergine, Courgette & Tomato topped with Melted Goats cheese & Herb Crust 

**Lentil Bolognese Stew** with Chickpeas & Kale 

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Choose any three salads/sides from the menu

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Choose any two desserts from the menu

### Salads

- Sliced Beef Tomato & Red Onion Salad 
- Classic Caesar Salad with Pan Fried Croutons,  
Topped with Parmesan Shavings
- Greek Salad with Basil Olive Oil Dressing
- Fresh Lemon, Coriander & Minted Couscous
- Seasonal Fresh Mixed Green Leaf Salad 
- Chick Peas Infused with Roasted Bells peppers 
- Celery, Apple, Grape & Walnut Salad
- Herbed Quinoa & Carrot Salad 
- Spicy Bean Salad with a fresh Chilli Dressing 
- Buckwheat with Roasted Med Vegetables 
- Chunky Coleslaw

### Sides

- Cumin Roasted Carrots & Red Onions 
- Garden Peas with Fennel & Thyme 
- Seasonal Market Vegetables & Fresh Mint
- Roasted Mediterranean Vegetables 
- Basmati Rice & Herbs 
- Three Green Vegetables (Sugar snap peas, fine green  
beans & Fresh Garden Peas.)
- Buttery New Potatoes with Fresh Herbs
- Roasted Thyme & Garlic Baby Potatoes 
- Mixed Vegetable Saffron Rice 
- Creamy Mash Potato
- Oven Roasted Root Vegetables 

### Dessert

\* Indicates served warm

- Glazed Lemon Tart
- Banoffee Pie
- Black Forest Gateau
- Dark Choc Truffle & Salted Caramel Torte
- Mixed Red Berry Cheesecake
- Eton Mess (  opt)
- Lemon Posset
- American Double Chocolate Brownie (nut free)
- Dark Chocolate Fondant\*
- Sticky Toffee Pudding\*
- Lemon infused Treacle Tart\* with Clotted Cream
- White Chocolate & Madagascan Vanilla Mousse
- Vanilla Panacotta Red Berry Pudding
- St Clements Cheesecake
- Exotic Fresh Fruit Salad 
- Strawberry Fool Stack with Shortbread Biscuit
- Chocolate (& avocado) Mousse w' Raspberries & Pistachio 
- Vanilla Crème Brulee
- Gluten Free Brownie
- Baileys Milk Chocolate Mousse
- Individual Passion Fruit Pavlova

**Trio of desserts** – Shortbread biscuit with strawberry fool, zesty lemon posset with raspberry, mini double chocolate brownie (£2.00 supp)

**Sharing platter** – Selection of our best loved miniature desserts; ideal for sharing. (£2.00 supp)

**Selection of English & Continental Cheese**  
& Biscuits (£4.00 sup)

**Additional Mixed Berries** to be served with your dessert choices (£1.50 sup pp)

**Cheese Towers** (photos & quote available on request)

**Celebration Cakes** (photos & quote available on request)





*Est* 2005

**Add a cold plated appetiser - £5.00pp+VAT**

**Prosciutto Ham** served with a baked fig compote & red amaranth

**Caprese Salad**; Buffalo Mozzarella, beef tomato & basil 🍷 or 🌱

**Chicken Liver Parfait** served with caramelised red onion marmalade

**Smoked Salmon** served with fresh lemon & dill mayonnaise

**Traditional Soup**; choose from (Watercress, Butternut squash or Cauliflower & Chive) 🍷 or 🌱

**Classic Chicken Caesar Salad** topped with parmesan shavings

**Minimum order of 40 people.**

This price includes; white linen cloths, white linen napkins, crockery & cutlery.

Uniformed staff are available at £14 per hour, per staff member.

Tea, coffee, glassware, soft & alcoholic drinks are also available.

We can bring our kitchen facilities for a cost of £250 (for every 200 guests).