

Traditional Roast Menu

£28.00pp+VAT

Please choose two items from each course. (One choice must be vegetarian.)

All guests should pre-order from your two selected items

(Choose 2 main courses + vegetarian for an additional £2.00 per person)

 Indicates Vegan  Indicates Vegetarian



Assorted Fresh Bakers Rolls

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

Roast Chicken with Sage & Sausage meat Stuffing, Roast Potatoes & Gravy

Roast Pork & Crackling, Roast Potatoes, Homemade Apple Sauce & Gravy


Roast Beef with Yorkshire Pudding, Roast Potatoes, Horseradish & Gravy (£1.50 supp)

Vegetarian & Vegan Main Course Options.



(Please choose one)

Char Grilled Peppers Filled with Mediterranean Ratatouille with roasted red pepper sauce 

Creamy Wild Mushroom Stroganoff served with basmati rice  or 

Sweet Potato, Vegetable & Stilton Filo Parcel served with roasted tomato sauce 

Sweet potato, Lentil & Coconut Curry with basmati rice 

Shortcrust pie deep filled with leek, squash & asparagus  or 

Lentil Bolognese Stew with chickpeas & Kale 

All Main Course dishes are served with bowls market 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





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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 favourite & best miniature deserts; ideal for sharing. (£2.00 supp)

Selection of **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)

Tea, Coffee & sweet treats (Additional £1.75 pp)

Minimum order of 40 people.

This price includes; presentation dishes, crockery, cutlery, table linen, & linen napkins.

Uniformed staff are supplied at a rate of £14 per hour, per staff member.

Our team need access to kitchen facilities;
or we can bring our own for a cost of £250 (for every 200 guests).

Total Hospitality Ltd registered in England and Wales Company Number. 5712388

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