

## **Dear Guest**

As a catering company we recognize that every customer's needs and requirements are different but the end results are all the same.

Ensuring that every day goes as smooth as possible and to the customer's satisfaction.

Whilst we have provided some menus we can easily adapt them for what you would like.

As a new venue for holding different events everything has been taken into consideration to fit all kinds of needs so if the tables are the wrong shape we can arrange for different ones and same for the chairs we have companies that can arrange this for you.

Please enable us to quote for your event by calling me on 07792838809

Yours Sincerely

Gary Potter  
Mobile: 07792838809

## **Traditional Lunch Menu**

### **Starters**

Prawn cocktail  
Avocado and bacon salad with balsamic dressing  
Cream of leek and potato soup  
Red onion and goat's cheese tart  
Chicken liver pate with cranberry compote

### **Mains Steak and kidney pie**

Roast beef and Yorkshire pudding  
Cumberland sausage  
Oven baked chicken supreme  
Chicken and mushroom filo parcels

Potato option please choose one:

Roast potato  
New potato  
Mashed potato  
All served with panache of seasonal vegetables

### **Desserts**

Chocolate profiteroles  
Highland mist

Fruit salad  
Apple crumble

Coffee and mints

Two course: £10.95  
Three course: £14.95

## **Formal Dining**

### **Starters**

Parma ham and Asparagus salad  
Buffalo mozzarella and plum tomato tart with pesto dressing  
Smoked salmon and cream cheese bombe  
Seafood salad  
Sauté garlic mushrooms on crostinis served with rocket salad

### **Mains**

Pan fried salmon with herb sauce  
Lamb shank in a red wine jus  
Chicken stuffed with mushrooms and wrapped in Parma ham  
Herb crusted rack of lamb (1.25supplement)  
Roast loin of pork stuffed with an apricot farce

### **Potato option please choose one**

Sauté potato  
Dauphinoise potato  
Jacket potato  
All served with panache of seasonal vegetables

### **Desserts**

Triple Chocolate torte  
White chocolate and baileys mousse  
Cherry and pistachio bombe  
Chocolate brownie Cheesecake  
Cheese and biscuits  
Coffee and Petit Fours  
Two courses: £12.95  
Three course: £18.95  
Four Course: £22.75 sorbet or cheese course  
Lunch Fork Buffet Menu

### **Section A**

Roast honey glazed ham  
Penne pasta in a rich mushroom and wholegrain mustard cream sauce (V)  
Seared Salmon  
Beef Lasagne

Succulent Roast Beef  
Chicken a la King

### **Section B**

Red onion and goat's cheese tart (V)  
Chicken and ham pie  
Leek and ricotta Cannelloni (V)  
Continental Meats  
Salmon Terrine

### **Section C**

Minted new Potatoes  
Jacket potatoes  
Dauphinoise potatoes

### **Section D**

Potato salad  
Coleslaw  
Continental baby leaves  
Vine tomato and basil  
Waldorf salad  
Rice salad  
Mushroom and balsamic salad

### **Section E**

Seasonal cheesecake  
Fresh fruit salad  
Bake well tart  
Rich handmade chocolate torte  
Lemon possets

Option 1: 2 from section A, 1 from B and C, 3 from D and 2 from E £10.95 Per Person

Option 2: 3 from section A, 3 from B, 1 from C, 4 from D and 3 from E £14.99 Per Person

## **Dinner Fork Buffet Menu**

### **Section A**

Roast Turkey  
Penne pasta in a rich chilli tomato and pesto sauce (V)  
Fishermans Pie  
Beef & Guinness Pie  
Succulent Roast Loin of Pork  
Chicken and Broccoli Bake

**Section B**

Red onion and goat's cheese tart (V)  
Spinach Lasagne (V)  
Continental Meats  
Field Mushrooms filled with Red onion and feta (V)  
Panache of Vegetables

**Section C**

Minted new Potatoes  
Roast Potatoes  
Cream Mashed Potatoes

**Section D**

Potato salad  
Coleslaw  
Continental baby leaves  
Vine tomato and basil  
Waldorf salad  
Rice salad  
Mushroom and balsamic salad

**Section E**

Seasonal cheesecake  
Fresh fruit salad  
Deep Apple Pie  
Handmade Chocolate Brownie  
Selection of Cheeses with biscuits and chutneys

Option 1: 2 from section A, 1 from B and C, 3 from D and 2 from E £13.95 Per Person

Option 2: 3 from section A, 3 from B, 1 from C, 4 from D and 3 from E £18.99 Per Person

**Canapes**

Cold Parmesan cheese palmiers (v)  
Cherry tomatoes with balsamic onions (v)  
Chicken liver crostinis  
Red onion and goats cheese tart (v)  
Smoked salmon scones  
Vegetable brochettes (v)  
Avocado & prawn tartlets  
Chicken satays  
Tiger king prawns

**Hot**

Vegetable dim-sums (v)  
Roast beef and Yorkshire puddings  
Mini assorted pizzas

Cream cheese filled jacket potatoes (v)  
Sweet chilli and lime chicken kebabs  
Mini crostini cheese burgers  
Vegetable pancake rolls (v)  
Chilli prawns in filo

### **Dessert**

Mini fruit tartlets  
Mini chocolate éclairs  
Mini chocolate tortes  
Mini raspberry bombes  
Mini scones

## **Breakfast Menu**

### **Continental**

Selection of fresh juices  
Selection of Danishes  
Croissant, butter and preserves

Tea and coffee

£4.95 per person

### **Traditional English**

Selection of fresh juices  
Choice of: sausage, bacon, mushroom, tomatoes,  
Beans, black pudding, fried and scrambled egg

Serve with white and brown toast

Tea and coffee

£6.50 per person

## **Full Monty Breakfast**

Selection of fresh juices

Selection of Danishes  
Croissant, butter and preserves  
Choice of: sausage, bacon, mushroom, tomatoes,  
Beans, black pudding, fried and scrambled egg  
Serve with white and brown toast

Tea and coffee

£9.95 per person

### **Drinks**

Traditional Tea 80p per person  
Cafetiere of coffee £1 per person  
Earl Grey tea £1 per person  
Fresh orange Juice(ltr Jug) £2.75  
Fresh Apple Juice(ltr Jug) £2.75  
Freshly Squeezed Orange Juice(ltr Jug) £5.85  
Still Bottled Water(750ml) £2.20  
Sparkling Bottled Water(750ml) £2.20

### **Snacks**

Bacon Rolls £2 per person  
Biscuits 50p per person  
Danish £1.25 per person  
Assorted Muffins 90p per person  
Assorted Sandwiches £2.95 per person  
Fruit Baskets £4.25 per person  
Handmade scones (cream and jam) £1.95 per person  
Assorted cake slices £1.15 per person  
Ice Cream Bars £1.75 per person