

KINGS OAK

— HIGH BEACH —

PASSING BUFFET

(CHOICE OF 5 ITEMS) (MIN 40 GUESTS)

MEAT

MINI ROAST BEEF IN YORKSHIRE PUDDING
WITH HORSERADISH
SALT BEEF, DILL PICKLE & DIJON MUSTARD
ON RYE BREAD
CHICKEN SKEWERS WITH SWEET CHILLI DIP
LAMB KOFTE WITH MINT DIP
CHICKEN CURRY PUFFS
DUCK SPRING ROLLS

FISH

OPEN MINI SMOKED SALMON,
CREAM CHEESE & CAPER BAGELS
CHILLI SQUID TEMPURA
WITH SWEET CHILLI SAUCE
MINI FISH & CHIP CONES
WITH TARTAR SAUCE
GEM LETTUCE, CUCUMBER
& PRAWN COCKTAIL

VEGETARIAN

VEGETARIAN BRUSCHETTA,
ROMANO PEPPER
GOATS CHEESE & BASIL PINOLI
POTATO & CHEDDAR CROQUETTES,
SOUR CREAM & CHIVE
MINI LEEK & RED LEICESTER POT PIES
STILTON, CELERY & APPLE PUFFS
MINI VEGETABLE SPRING ROLLS
MINI VEGETABLE SAMOSAS

PARTY BUFFET NO 1

(MIN 40 GUESTS)

SELECTION OF HOMEMADE FINGER SANDWICHES
WITH VARIOUS FILLINGS, SERVED WITH KETTLE CHIPS
HONEY GLAZED MINI CHIPOLATA SAUSAGES
KINGS CHIPS WITH GARLIC MAYONNAISE
VEGETARIAN PIZZA BITES

PARTY BUFFET NO 2

(MIN 40 GUESTS)

SELECTION OF HOMEMADE FINGER SANDWICHES WITH
VARIOUS FILLINGS, SERVED WITH KETTLE CHIPS
CHILLI SQUID TEMPURA WITH SWEET CHILLI SAUCE
FISH GOUJONS WITH TARTAR SAUCE
CHICKEN GOUJONS WITH DIPS
DUCK SPRING ROLLS
VEGETABLE SAMOSAS



KINGS OAK

— HIGH BEACH —

LATE NIGHT SNACKS

(MIN 40 GUESTS)

SAUSAGE OR BACON BAPS SERVED WITH KINGS CHIPS
SMOKED SALMON & CREAM CHEESE BAGELS
SALT BEEF & MUSTARD BAGELS

ASSORTED SANDWICH PLATTERS

(SERVES 6-8)

SELECTION OF HOMEMADE FINGER SANDWICHES WITH
VARIOUS FILLINGS, SERVED WITH TORTILLA CHIPS
& SALSA DIP

MIXED HOT PLATTERS

(SERVES 6-8)

VEGETABLE SPRING ROLLS WITH SWEET CHILLI DIP
PRAWN TEMPERA WITH SPICY ORIENTAL DIP
HONEY GLAZED CHIPOLATA SAUSAGES
HOMEMADE KINGS CHIPS WITH DIPS
CHICKEN GOUJONS WITH DIPS

SUMMER DIP PLATTERS

(SERVES 6-8)

HOUMOUS, TARAMASALATA & TZATZIKI DIPS
WITH STICKS OF CELERY, CARROTS, CUCUMBER
SWEET PEPPERS, PITTA BREAD, OLIVES & CAPERS

KIDS PARTY PLATTERS

(MIN 25 CHILDREN)

UNDER 10'S

MINI PIZZA, CHICKEN GOUJONS, COCKTAIL SAUSAGES
FRENCH FRIES, SQUASH & ORANGE LOLLY

OVER 10'S

CHICKEN GOUJONS WITH DIPS
MINI VEGETARIAN PIZZA BITES
MINI FISH & CHIPS IN CONES
FRENCH FRIES WITH DIPS
SQUASH

KINGS OAK

— HIGH BEACH —

HOT & COLD CANAPES

(MIN 40 GUESTS)

BABY TARTLET WITH ARTICHOKE & MUSHROOM MOUSSE

SMOKED SALMON, CRÈME FRAICHE & CHIVE BLINIS

VEGETABLE SPRING ROLLS WITH SWEET CHILLI DIP

MINI PRAWN COCKTAIL IN BABY GEM LEAF

MINI STILTON, CELERY & APPLE EN CROUTE

CHICKEN LIVER PARFAIT ON GARLIC TOAST

CREAMY MUSHROOM VOL AU VENT

PRAWN TEMPURA WITH ORIENTAL DIP

PARMA HAM & MELON

SESAME PRAWN TOAST

FRUIT PLATTERS

(SERVES 6-8)

SELECTION OF GRAPES, MELON, PINEAPPLE,

STRAWBERRIES & KIWI FRUIT

CHEESE PLATTERS

(SERVES 6-8)

CHEDDAR, BRIE & STILTON, SERVED WITH BISCUITS,

BREAD & SALAD GARNISH

SIT DOWN MENU

STARTERS

TRICOLORE SALAD OF TOMATO, AVOCADO, MOZZARELLA,
BASIL, BALSAMIC & OLIVE OIL

PRAWN & CRAYFISH COCKTAIL WITH MARIE ROSE SAUCE
CHEF'S SEASONAL SOUP WITH CRUSTY BREAD

CHICKEN LIVER PARFAIT WITH DESSERT APPLE CHUTNEY
& WARM TOAST

HOMEMADE FISHCAKES WITH ROCKET SALAD
& SWEET CHILLI SALSA

WARM GOAT'S CHEESE & SUNDRIED TOMATO TART
WITH A BALSAMIC GLAZE

MAINS

ROAST SIRLOIN OF BEEF/ROAST LOIN OF LAMB/ROAST
NORFOLK TURKEY SERVED WITH YORKSHIRE PUDDING,
ROAST POTATOES & ALL THE TRIMMINGS

FEUILLETE OF SEASONAL VEGETABLES BAKED IN WHITE WINE
CREAM WITH CRUSHED JERSEY ROYALS

BREAST OF CHICKEN WITH BRANDY MUSHROOM
& CREAM SAUCE SERVED WITH MASH POTATOES

BAKED SALMON FILLET IN A TERIYAKI & SWEET CHILLI SAUCE
WITH GARLIC & HERB MASH POTATO

ALL SERVED WITH SEASONAL VEGETABLES

DESSERTS

SEASONAL CHEESECAKE WITH FRUIT COULIS
& WHIPPED CREAM

HOMEMADE APPLE & BLACKBERRY CRUMBLE WITH CUSTARD
RICH CHOCOLATE TRUFFLE TORTE WITH CLOTTED CREAM

CHEESE & BISCUITS WITH HOMEMADE CHUTNEY

FRESH MANGO SORBET WITH FRUIT SKEWER

HOMEMADE TIRAMISU

KINGS OAK

— HIGH BEACH —

COLD SUMMER BUFFET

(MIN 40 GUESTS)

CHOICE OF 2 OF THE FOLLOWING:-

DRESSED POACHED SALMON
ROAST SIRLOIN OF BEEF
ROAST NORFOLK TURKEY
HONEY ROASTED HAM

SERVED WITH:-

SPICY CHICKEN WINGS
HONEY GLAZED COCKTAIL SAUSAGES
TORTILLA CHIPS WITH TOMATO SALSA DIP
ACCOMPANIED BY:
NEW POTATO SALAD
TOMATO & ONION SALAD WITH BALSAMIC
DRESSING MIXED LEAF SALAD & COLESLAW

HOT CARVERY BUFFET

(MIN 40 GUESTS)

CHOICE OF 2 OF THE FOLLOWING:-

ROAST NORFOLK TURKEY
ROAST LEG OF LAMB
ROAST LOIN OF PORK
ROAST SIRLOIN OF BEEF

ACCOMPANIED BY:

ROAST POTATOES
MASH POTATOES
ASSORTED SEASONAL VEGETABLES
YORKSHIRE PUDDING
CONDIMENTS

HOG ROAST

(MIN 40 GUESTS)

HOG ROAST OR SUCKLING PIG
SERVED WITH KINGS CHIPS,
COLESLAW
& ROCKET SALAD

PRESTIGE BBQ

(MIN 40 GUESTS)

SELECTION OF:

LAMB KOFTE, BURGER, HOT DOG,
GRILLED HALLOUMI,
CHICKEN SKEWERS, PRAWN SKEWERS
VEGETABLE SKEWERS, BREAD ROLLS,
COLESLAW & SALAD GARNISH,
KINGS CHIPS

SEA FOOD BUFFET

(MIN 40 GUESTS)

SHELL ON PRAWNS
NEW ZEALAND MUSSELS COCKLES, CRAB STICKS,
JELLIED EELS
BROWN BREAD & BUTTER

TRADITIONAL BBQ

(MIN 40 GUESTS)

ONE CHOICE OF: LAMB KOFTE, BURGER,
HOT DOG OR GRILLED HALLOUMI
BREAD ROLLS, KINGS CHIPS,
COLESLAW & SALAD GARNISH