

Canapés

Six of each of the following canapés (therefore 48 in total) for $\pounds 60.00$

Mandarin & prune with smoked duck

Artichoke & prawn

Basil flavoured cheese & tomato

Fourme d'Ambert blue cheese, pear & fig

Smoked trout

Roe & cucumber

Vegetables, ham & fig butter

Smoked salmon, lemon-flavoured cheese & cucumber

Sandwich buffet

A selection of four from the following, served with fruit and crisps at $\$8.40~{\rm per}$ person

Egg mayo

Tuna mayo

Cheese & pickle

Chicken & avocado

Roasted vegetables & hummus

Cheese & tomato

Prawn mayo

Chicken, sweetcorn & mayo

Please note: we can only cater for parties of 20 and above



Afternoon tea

Choose four sandwiches, one savoury & one sweet with tea/coffee for £12.60 per person Additional sweets & savouries can be added at £3.00 each per person (minimum order of 15 per item)

Sandwiches

Savouries

Mini quiches Sausage rolls

Egg mayo Tuna mayo Cheese & pickle

Chicken & avocado Roasted vegetables & hummus Cheese & tomato Prawn mayo Chicken, sweetcorn & mayo

Sweets

Carrot cake Chocolate brownie Scones, jam & clotted cream Fruit platter

BBQ menu

RAA Traditional BBQ £18.00 pp

(NB: minimum order of 20 per item)*60z beef burger with cheese *Cumberland sausage Corn on the cob with Cajun butter Prawn kebab Mixed leaf salad Coleslaw Potato salad Pulled pork *vegetarian/vegan alternatives can be provided for these items

Salads and desserts may be added - please see pages 4 and 5

Jerk marinated chicken leg Chorizo sausage Vegetarian kebab Chicken kebabs Vegetarian burger

Optional additions @ £6.00 each

Please note: we can only cater for parties of 20 and above



Hog Roast banquet

New for 2024!

We have invested in a catering-grade Hog Roast machine which is now available as a food option with room hire

The Hog Roast is served with coleslaw, potato salad, leaf green salad, red cabbage, apple sauce and bread rolls

A cheesecake follows for dessert

The classic Hog Roast is available for £27.50 per person For other meat options, see below, please ask for the current market price

Hog roasts can be ordered to be served from 2pm onwards for a minimum of 60 people (from 4pm, for roasts for 140 people+)

Hog roast options (choose one)

Roast hog (pig) - the classic option

Roast suckling pig - ideal for smaller groups

Roast lamb or legs of lamb

Roast beef

Hot buffet

All served with rice, potatoes, vegetables and salad as appropriate for £18.00 per person There is a minimum order of five portions per choice (except for the vegetarian option)

Chicken MadrasChicken breast with mushroom sauceBeef bourguignonLasagneBaked salmonVegetarian curryChilli con carneWild mushroom risotto

Please note: we can only cater for parties of 20 and above



Salads

£4.80 per person, minimum order of 20 people per salad

Mixed leaf salad

Greek salad

Coleslaw

Penne pasta with rocket, pesto, olives & sundried tomatoes Caesar salad with parmesan and croutons Potato & gherkin with whole grain mustard Roasted turmeric cauliflower with roasted red onion Roasted mixed peppers with lemon & parsley Honey roasted pumpkin with coriander, feta & cashew nuts Tender stem broccoli & black sesame with soy & pickle ginger Green beans with tahini & lemon

NB items may change due to seasonal availability

Please note: we can only cater for parties of 20 and above



Desserts

£5.40 each, minimum order of 20 people per dessert

Sticky toffee pudding

Eton mess

Chocolate brownie

Fruit platter

Cheesecake

Cheeseboard

A selection of three of the following for £7.20 per person Minimum order of 10 portions

Cheddar

Brie

Camembert

Wensleydale (with cranberries)

Stilton

Please note: we can only cater for parties of 20 and above



Set menu

2 courses for $\pounds 28.80$ or 3 courses for $\pounds 34.20$

Starters

Prawn cocktail

Duck liver parfait, red onion jam & toasted brioche Pork and prune terrine with gooseberry puree Roasted beetroot, goats' cheese & aged balsamic Tomato & basil bruschetta Roast butternut soup

Mains

Sea bass fillet with preserved lemon, crushed potatoes & asparagus Pork chop, sweet potato mash, black pudding & caramelised baby onions Short rib of beef, dauphinoise potatoes & tender stem broccoli Chicken breast, mash, green beans & mushroom sauce Lamb shank with mashed potato & braised red cabbage Roasted butternut squash, stuffed peppers & breadcrumbs

Desserts

Sticky toffee

Eton mess

Chocolate brownie

Crème brûlée

Fruit platter

Cheese board (NB: supplement of £1.80)

Please note: we can only cater for parties of 20 and above