



Private Dining

2 COURSES
£29.95 Pp

3 COURSES
£36.95 PP

Starters

Bruschetta of Vine Tomatoes and Grilled Peppers (vg)(v)
Basil pesto and rocket

Chicken Liver and Brandy Pate
Caramelised red onion chutney and toasted bloomer

Classic Prawn Cocktail
Shredded iceberg lettuce, marie rose sauce and lemon

Ham Hock, Fennel and Peas (gf)
Served with a pea shoot salad

Beetroot and Goats Cheese Tart (v)
Peashoots and balsamic dressing

Mozzarella, Heritage Tomato and Balsamic Onions (v)(gf)
Basil Pesto

Melon Stack (vg)(v)(gf)
Mango Salsa

Salad of Chicken and Crispy Bacon
Shredded lettuce, cherry tomatoes, croutons and garlic
and herb dressing

Chef's Soup of the Day (vg)(v)
Choose from -
Leek and Potato
Roasted Butternut Squash
Pea, Spinach and Mint
Roasted Tomato and Red Pepper

All starters are served with a bread roll

Main Course

Thyme Roasted Pork Loin (gf)
Roasted potatoes, carrots and fine beans, red wine
sauce

Chicken Breast Wrapped in Pancetta (gf)
Parmentier potatoes, ratatouille, basil infused jus

Roasted Cod Loin (gf)
Spinach, asparagus and tomato salsa

Roasted Lamb Rump (gf) (Supplement: £8.00pp)
Dauphinoise potatoes, green beans and carrots,
rosemary gravy

Roasted Breast of Chicken (gf)
Potato rosti, sautéed bacon and mushrooms, carrots
and fine beans, red wine gravy

Roast Sirloin of Beef (Supplement: £8.00pp, min 20 guests)
Yorkshire pudding, roasted parsnips and carrots, thyme
roasted potatoes, gravy

Chickpea and Vegetable Ragout (vg)(v)(gf)
Braised basmati rice

Sweet Potato and Red Pepper Frittata (v)
Crumbed feta cheese and rocket salad

Desserts

Baked Vanilla Cheesecake (v)
Raspberry sauce

Apple and Blackberry Tart (v)
With Custard

Sticky Toffee Pudding (v)(gf)
Toffee sauce, custard

Profiteroles (v)
Filled with cream and finished with a duo of chocolate
and toffee sauce

Chocolate and Orange Tart (vg)(v)
Fruit coulis drizzle

Honeycomb Cheesecake (v)
Chocolate sauce

Eton Mess (v)(gf)
Served in a brandy snap basket

Fresh Fruit Salad (vg)(v)(gf)

Menu Includes tea & coffee

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Private Dining - Childs Menu



MAIN DISH
£7.95PP

2 COURSES
£10.95PP

3 COURSES
£14.95PP

Starters

Fanned Melon (v) (vg) (gf)
Drizzled with raspberry coulis

Garlic Bread (v) (vg)

Cheesy Garlic Bread (v) (vg)

Breaded Chicken Goujons
With BBQ dip

Vegetable Sticks (v) (gf)
Celery, carrots and cucumber with mayonnaise and tomato ketchup dips

Main Course

Penne Pasta (v)
Tossed with a tomato sauce

Chicken Nuggets
Served with fries, and baked beans or peas

Mini Margherita Pizza (v)
Served with fries and baked beans

Baked Chicken Breast
New potatoes and vegetables, gravy

Fish Fingers
Served with fries, and baked beans or peas



Desserts

Chocolate Brownie (v)
Served with chocolate sauce and vanilla ice cream

Sticky Toffee Pudding (v) (gf)
Toffee sauce and custard

Selection of Ice Cream (v) (gf)
Strawberry, chocolate and vanilla

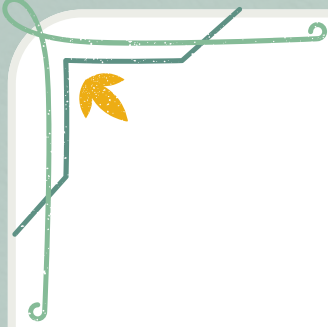
Fruit Jelly and Ice Cream (vg) (v) (gf)

Fruit Salad (v) (vg) (gf)

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H Carvery

2 COURSES
£29.95PP
MIN.50 GUESTS

3 COURSES
£32.95PP
MIN.50 GUESTS



To start

Chefs Soup of the Day and Bread Rolls
Selection of Salads to include Pasta salad, Coleslaw and Potato salad



Main Course

Honey Roasted Gammon
Rosemary and Thyme chicken

Served with Yorkshire Puddings,
Rosemary Roasted Potatoes,
Cauliflower
Buttered Carrots
Green Beans
Roast Gravy

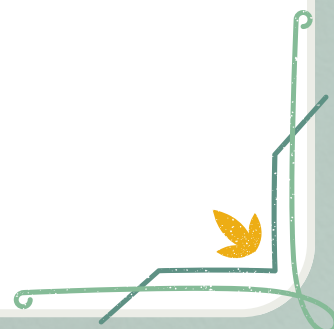


Desserts

Chefs Selection of Sweet Treats



Menu served with Tea & Coffee



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6 ITEMS
£18.50 PP

The Party Buffet



**Selection of Sandwiches

Halloumi and Vegetable Skewers (v) (gf)

**Filled Wraps

Breaded Plaice Goujons with Tartar Sauce

Nachos, Melted Cheese, Salsa, Sour Cream (v)

Lamb Koftas with Minted Yoghurt

Cheese and Herb Twirls (v)

Potato Wedges with Sour Cream and Chives (v) (vg)

Honey and Mustard Lincolnshire Cocktail Sausages

Breaded King Prawns

Cajun Spiced Chicken Drumsticks (gf)

Duck Spring Rolls with Hoisin Sauce

Indian Appetizers with Mango Chutney (v)

Mini Assorted Quiche (gf)

Warm Sausage Rolls

Chicken Wings (gf)
Choose between:
BBQ, Hot Sauce or Sweet Chilli Marinade

Cocktail Vegetable Spring Rolls with Sweet Chilli Sauce (v)

Selection of Vegetable Crudites with Garlic Aioli (v) (gf)

**Assorted Pizza Wedges



Fruit Skewers with Honey and Yoghurt (v) (gf)

Cream Filled Profiteroles with Toffee and Chocolate Sauce (v)

Selection of Chefs Cakes (v)

Chocolate Brownie (v)



EXTRA ITEMS

£3.50 PER PERSON PER ITEM

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Buffet Extras

Items are priced per platter or bowl. All platters and bowls will cater for approximately 10 guests.
Platters may only be purchased when accompanying an existing buffet.

Salad Bowls - £20.00 per bowl

Potato Salad
Mediterranean Cous Cous salad
Waldorf salad
Greek Salad
Garden Salad
Salmon Pasta with dill & lemon
Fresh Tomato & Roast Pepper Salad
Pasta with Asparagus, Olives & Sun blushed tomatoes

Meat Platter - £35.00

A Selection of cold sliced Cured Meats served with pickles

Cheese Platter - £50.00

Mature Cheddar, Stilton and Brie served with Fruit Chutney and Savoury Biscuits

Pizza Platter - £20.00

Selection of Bread Rolls - £15.00

Chunky Chips - £30.00 per bowl

Skinny Fries - £30.00 per bowl

Desserts - £40.00 per dessert

Fruits of the Forest Cheesecake
Chocolate Fudge Cake
Lemon Meringue Pie
Fresh Cream Profiteroles
Black Forest Gateau
Sliced Fruit Platter



Can't find what you're looking for? Ask the team and we will ask our head chef!

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Hot Fork Buffets

MIN. 40 GUESTS

Menu 1

£32.00 Per Person

Jerk chicken (gf)
Smoked Haddock and Spring Onion Fish Cakes
Penne Pasta with Roasted Vegetables and
Spicy Tomato Sauce (v)
Rice and Peas (vg) (v) (gf)
Corn on the Cob (vg) (v) (gf)
Green Mixed Leaf Salad (vg) (v) (gf)
House Coleslaw (vg) (v) (gf)
Potato and Red Onion Salad (vg) (v) (gf)

Chefs Selection of Desserts (v)
Fresh Fruit Salad (vg) (v) (gf)

Menu 2

£34.00 Per Person

Peri Peri Chicken (gf)
Cajun Fish with Stir Fry Vegetables (gf)
Roasted Vegetable Lasagne (v)
Roasted New Potatoes (vg) (v) (gf)
House Salad (vg) (v) (gf)
Coleslaw (vg) (v) (gf)
Potato and Red Onion Salad (vg) (v) (gf)
Grilled Peppers and Basil Orza Pasta Salad
(v)

Chefs Selection of Desserts (v)
Fresh Fruit Salad (vg) (v) (gf)

Menu 3

£36.00 Per Person

Chicken Chassaur
Roast Pork Loin with Apple Sauce and Gravy
Mushroom Stroganoff (v) (gf)
Basmati Rice (vg) (v) (gf)
Roasted Potatoes (vg) (v) (gf)
Seasonal Vegetables (vg) (v) (gf)
Rocket, Spinach and Grated Italian Cheese
with Balsamic Dressing (v) (gf)
Quinoa, Strawberry, Edamame and Walnut
Salad (vg) (v)
Grilled Peppers and Basil Orza Pasta Salad
(v)

Chefs Selection of Desserts (v)
Fresh Fruit Salad (vg) (v) (gf)

Menu 4

£39.00 Per Person

Beef Stroganoff
Chicken Curry
Vegetable Tagine (vg) (v)
Basmati Rice (vg) (v) (gf)
Green Beans (vg) (v) (gf)
Caesar salad
Rocket, Spinach and Grated Italian Cheese
with Balsamic Dressing (v) (gf)
Quinoa, Strawberry, Edamame and Walnut
Salad (vg) (v)
Grilled Peppers and Basil Orza Pasta Salad (v)

Chefs Selection of Desserts (v)
Fresh Fruit Salad (vg) (v) (gf)

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Hot Fork Buffets



2 COURSE
£29.95PP
MIN. 35 GUESTS

HOT FORK 2 COURSE BUILD-YOUR-OWN

CHOOSE 3 FROM THE HOT DISH SELECTION

DISH 1:
Battered Cod
Chunky Chips
Mushy Peas**
Tartare Sauce & Lemon

DISH 2:
Chicken Schnitzel
Mixed Salad
Fries

DISH 3:
Madras Chicken Curry
Basmati Rice
Naan Bread
Mango Chutney

DISH 4:
Vegetable Curry
Basmati Rice
Naan Bread
Mango Chutney

DISH 5:
Plain roasted Chicken breast
Roast Potatoes
Mixed Vegetables
Gravy

DISH 6:
Pie**
Mash Potato
Mixed vegetables

DISH 7:
Beef Lasagne
Mixed Salad

DISH 8:
Vegetable Lasagne
Mixed Salad

DISH 9:
Spaghetti Bolognaise
Garlic Bread

CHOOSE 2 FROM THE DESSERT SELECTION

Chocolate Fudge Cake
Chocolate Brownie
Cheesecake**
Mini Coffee & Walnut Cake

Profiteroles
Black Forest Gateau
Mini Cherry Bakewell
Fresh Fruit Salad

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