

Function Menus.
Finger Buffets.

Simple Finger Buffet

Menu 1

Cocktail sandwiches
Sausage rolls
Savoury Vol au vent
Tortilla Chips & Peanuts
£7.95 per guest

Menu 2

Cocktail Sandwiches
Sausage Rolls
Savoury Vol au vent
Breaded Chicken Drumsticks
Pizza Wedges
Tortilla Chips and Peanuts
£10.95 per guest

Menu 3

Cocktail Sandwiches
Sausage Rolls
Savoury Vol au vent
Pizza Wedges
Vegetable Samosas
Tortilla Chips and Peanuts
Assorted cakes
£11.50 per guest

Menu 4

Cocktail Sandwiches
Oriental Dimsum
Japanese Breaded Prawns
Seesame toast
Chicken Sate and Peanut Sauce
Savoury Vol au vents
Stilton Balls
Tortilla Chips and peanuts
Assorted cakes
£13.75 per guest

Deluxe Canapé Selection

Smoke Salmon Blinis
Avocado Cream in Round Canapé Shells
Bean Medley in Cocktail Cups
Croquelin Prawn Marie Rose



Luxury Assortment

Palm Heart with Red Pepper Butter
Mini Asparagus with Tomato Butter
Taramasalata and Blinis
Smoked Salmon and Blinis
Cherry tomato with Prawns Marie Rose
Salami and Olives
Blinis of Avocado and Crab Mousse
Mini Corn with Red Pepper Butter



Luxury Smoked Salmon Canapés.

Terrine Squares - Layers of Smoked and Poached Salmon Mousse
Crescents - Crescent shaped pieces of Smoked Salmon filled with Mustard Mousse.
Triangles - Triangle shaped pieces of Smoked Salmon with a Chive Mousse filling
Pinwheels - A roll of Smoked Salmon filled with a Smoked Salmon Cream Cheese Mousse
Cigarillo - Smoked Salmon and Trout Pate wrapped in Smoked Salmon



Mexico Buffet

Bean and Sweet corn Parcel
Chicken Flauta
Tuna and Cheese Burrito
Chilli Beef Tacos



Cost per head

5 pieces per person £8.95
9 pieces per person £16.95
12 pieces per person £19.50



Tea/Coffee and Chocolates to end a delicious meal - £2.25 per head.



Fork Luncheon Menu

Waldorf Salad, celery, walnut halves, apples, mayonnaise.
Salmon Dill and Asparagus Quiche
Hot New Potato Skins brushed with creamy Chive Butter



Coronation Chicken Salad
Rice Salad with Turmeric
Cheese Board of fine English Cheeses
Selection of Bread Rolls



Fresh Fruit Salad and Fresh Cream
Profiteroles and Fresh Cream



Tea/Coffee and Chocolates to end a delicious meal



£18.50 Per head



Fork Buffet Menu

Char grilled vegetable terrine
Platter of Roast Continental Meats
New Potato Salad with Chives
Brussels pate with a Selection of Bread



Banana and Amoretti Cheese Cake
Rich Chocolate Gateau and Fresh Cream
Cheese Board with a Selection of Fruit



Tea/Coffee and chocolates to end a Delicious meal



Cost per head £25.50



Special Menu

Chef's Soup of the Day served with a fresh Roll and Butter
Pan Fried Brie with Raspberry Coulis and Soured Cream
Melon and Prawn Salad with a Marie Rose Sauce
Pine Nut and Smoked Duck Breast Salad
Prawn Cocktail



Pan Fried Fillet of Beef in a Black Pepper and Cream Sauce
Chicken Supreme and Asparagus tips in a White Wine and cream Sauce
Pan Fried medallions of Pork with Oyster Mushrooms & Chives in a Light cream Sauce
Poached Scottish Salmon in hot Butter and Cucumber



Vegetarian Choice

Mediterranean Vegetable and Cheese Wellington.
Blue Cheese Soufflé
Mushroom Stroganoff served on a bed of white fluffy Rice
Spinach and Mushroom Filo Bundle

**A selection of fresh, seasonal vegetables will be served with your main course.
A seasonal salad or green salad may be served as an alternative to vegetables.**

Meringue Nest filled with Lemon Sorbet topped with Grand Marnier & Chocolate Sauce
Orange and Brandy Crepes
Champagne and Lime Sorbet
Rich, Dark, Chocolate Gateau
Strawberries and Fresh Cream (subject to availability)



Choose any three courses at £25.95 per head.

If you really would like to spoil your guests why not indulge in our finest continental cheese board served with fresh fruit - £4.25 per head.

This is complemented perfectly with our finest port for a luxury treat - £2.20 per glass

Tea/Coffee and Chocolates to end a delicious meal - £2.25 per head.



Luxury Menu

Tomato, avocado and mozzarella salad served with Fresh Basil Dressing

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Duck and Orange Pate, served with Green Salad drizzled with balsamic vinegar and walnut oil, a smooth textured Duck Liver pate with orange juice served with French toast.

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Luxury leek and Potato Soup, served with herby Croutons, a warm roll and butter.

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Lamb Cutlets served with a Piquant Mushroom Sauce

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Loin of Pork, in a rich mushroom and Brandy Sauce

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Supreme of Chicken with a Leek and Watercress Sauce

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All the above serve with lyonnaise potatoes, oval cooked potatoes in gruyere cheese and cream, Fresh vegetables and new potatoes

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Fresh Exotic Fruit Salad, mango kiwi, pineapple, melon, grapes, oranges.

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Crème Brulee Tartlet

Delicate pastry Shell filled with creamy vanilla custard dusted with sugar.

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Virgule Chocolate Framboises

Unique teardrop shape with Raspberry and Dark Chocolate Mousses.

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All the above served with fresh cream

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Tea/Coffee and Chocolates to end a delicious meal

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Choose any three courses at £32.95 per head including tea and coffee

If you really would like to spoil your guests why not indulge in our finest continental cheese board served with fresh fruit - £4.25 per head.

This is complemented perfectly with our finest port for a luxury treat - £2.20 per glass

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Superior Deluxe Menu

Smoked Salmon and Cucumber Mousse served with brown bread and butter

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Goose Pate with Sauternes, a smooth real foie gras pate with added sauternes wine.

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Char grilled Vegetables and Mozzarella Tartlet served with Green Salad

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Gressingham Duck Breast filled with Wild Mushrooms

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Guinea Fowl Supreme – filled with Fresh lemon and Herb Couscous

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Noisettes of Lamb with a Port and Rosemary Sauce

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Truffe Au Chocolat, a rich butter chocolate truffle on a chocolate biscuit base

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Raspberry Crème tartlet- Sweet pastry shell filled with vanilla custard and raspberry pieces decorated with chopped pistachios and dusted white sugar, served hot.

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Apple Galette, thinly sliced apples on a soft pastry base

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Tea/Coffee and Chocolates to end a delicious meal

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Choose any three courses at £35.95 per head including tea and coffee

If you really would like to spoil your guests why not indulge in our finest continental cheese board served with fresh fruit - £4.25 per head.

This is complemented perfectly with our finest port for a luxury treat - £2.20 per glass

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Suggested Wine List.

This is a suggested list of our most popular selling wines for your function. There are wines listed here to suit every taste from our superb Champagnes to exquisite Red Wines, and our refreshing White wines. Our wine expert has carefully chosen a vast selection of wines guaranteed to go with whichever meal you decide upon. Our wines are from all over the world from New world wines to French, German or Spanish.

Champagnes.

Duval Leroy Brut - Fleur de Champagne £31.80

Only first pressings are retained in the production of this stylish cuvee blended from 60% Pinot Noir and 40% Meunier grapes. Gold straw yellow in colour, the wine has delicious chocolate and biscuit aromas showing excellent balance and structure.



Moet et Chandon £43.00

The most celebrated Champagne throughout the world. Moet has a distinctive flavour, is elegant in style with delicate fruit aromas, small bubbles, consistent balance and structure.



Bollinger – Grand Annee £75.50

Bollinger is the true expression of great Champagne. It has a full rich character derived from oak cask fermentation, the wine is dominated by the Pinot Noir grape, which gives the cuvee its backbone.



Sparkling Wines.

Duc de Chappelle – Brut £17.50

An excellent light stylish quality sparkling wine from southern France, full of fruit and balance produced at the foothills of the Pyrenees Mountains the cuvee has excellent flavour and consistency.



Cremant de Bourgogne £19.95

Gold medal award winner at the prestigious Concour de Paris International wine show. An outstanding top quality sparkling wine, lovely fresh full flavour, balance and finish. Made from 100% Chardonnay grapes and produced from the vineyards of Georges Blanc, the famous three star Michelin restaurateur – highly recommended.



WhiteWines.

Cotes de Luberon-Blanc 1999/2000 £13.95 (*French Country*)

This rich full styled dry white is a perfect blend of Grenache and Vermentino grapes. The wine has a clean, fresh style, good acidity balance.



Chardonnay – Les Bproes 1999/2000 £14.40 (*French Country*)

Full flavoured fresh stylish Chardonnay from Southern France. Excellent as an aperitif or with white meats and fish dishes.



Chablis – Ler Cru Veu de Vey 1997 £28.00 (*Burgundy*)

From the estates of Jean Durup we have selected one of his ler Cru Chablis which won a Gold Medal at the Concours de Paris Wine Show. The wine has a firm structure and assertive flavour, flinty classic characteristics, depth and great balance.



Pinot Grigio- Pasqua, Delle venezie 1999 £14.50 (*Italy*)

Aromatic, delicate white showing floral fragrance and fresh fruit flavours. This quality Pinot Grigio has been carefully produced through meticulous selection.



Los Camoinos Semillon Sauvignon 1999 £14.50 (*New World*)

The family owned winery of Vina Segu Olle is at the forefront of Chilean exporters, producing quality wines like their Semillon Sauvignon, which has soft, ripe exotic fruit flavours with a lovely dry and crisp finish.

Red Wines

Cotes du Luberon-Rouge 1999/2000 £13.95 (*French Country*)

Soft easy drinking Vin de Pays from the southern Rhone. Made from Grenach and Syrah grapes the wine has a lovely texture balance and good finish.



Cabernet Sauvignon 1999/2000 £15.90 (*French country*)

Lovely deep red berry driven wine showing good tannins and spicy flavours – highly recommended.



Philippe Raguot (oak aged) 1995 £20.50 (*Bordeaux*)

Delicious deep blackberry Bordeaux . This Gold Medal winning wine has distinctive style and complexity, soft tannins and a fine silky taste.



Shiraz Simon Hackett 1998 £16.60 (*New World*)

Produced in the heart of McLaren Vale by renowned the renowned winemaker Simon Hackett. This rich, stylish Shiraz has great depth, red berry fruit interwoven with spicy undertones and a lingering finish. Ideal wine to complement well seasoned dishes – highly recommended.



Shiraz Cabernet – Cedar Creek 1999 £15.95 (*Australia*)
, slightly “peppery”