

Menu A

Chicken & Beef Dishes

Chicken Tikka Masala

Chicken breast in a creamy tikka masala sauce served with rice, poppadum's, naan bread, raita & mango chutney.

Beef Bourguignon

British beef pieces cooked in a rich red wine sauce with bacon, mushrooms & silver skin onions. Served with rice & artisan breads.

Moroccan Style Chicken

Chargrill chicken fillets in a Moroccan style sauce, butternut squash, honey & apricots. Served with rice & artisan breads.

Vegetarian Dishes

Spinach & Mascarpone Lasagne **V**

Individual white pasta sheets layered with spinach sauce & mascarpone cheese, topped with cheese. Served with a loose-leaf salad and garlic bread.

Roasted Vegetable Lasagne **V**

White pasta sheets with a rich tomato & roasted vegetable sauce covered with a cheese sauce & topped with cheese, roasted peppers, courgette, aubergine & sweetcorn. Served with a loose-leaf salad and garlic bread.

Red Thai Vegetable Curry **V**

A selection of vegetables in an authentic red Thai sauce with coconut, red pepper, red chilli, garlic & ginger. Served with rice, poppadum's, naan bread, raita & mango chutney.

Raj Vegetable Curry **V**

A medium hot dish with potato, chickpea, green beans, lentils, onions & carrots. Served with rice, poppadum's, naan bread, raita & mango chutney.

Dessert

(Optional, choose one: £2.95 (+VAT))

Chocolate Cake with whipped cream

Carrot cake with cream

Cheesecake

1 Course | £14.00 (+VAT)

V = Vegetarian Option

Minimum of 25 guests. Prices shown exclude VAT.

Due to space restrictions we can only offer one menu per event.

Includes bread & butter, selection of salads, hot main dish, hot vegetarian dish, hot side dish & dessert.

Crockery, chef, event manager & service staff included.

Additional service staff are £10 + VAT per hour, minimum 5 hours. 1 waiter per 35 guests is advised.

Menu B

Assorted Country Breads & Butter

Starter

(Optional, choose one: £2.95 (+VAT))

- Red Onion & Welsh Goats Cheese Tart **V**
- Scottish Salmon Terrine with Salsa Verde
- Prawn Cocktail Pots with Marie Rose Dip
- Chargrilled British Vegetables with Tomato Salsa **V**
- Roasted Pumpkin & Coriander Frittata **V**
- Mature Cheddar & Cured Bacon Quiche

Selection of Seasonal Salads

Main Course

(Choose one)

- Aberdeen Angus Beef & London Stout Pie
- Ragout of Suffolk Chicken & English Asparagus
- Welsh Lamb Tagine with Dates & Pickled Lemon
- Roasted Shetland Salmon with Watercress Sauce
- Poached Atlantic Haddock with Spinach & Mature Cheddar Sauce
- Cornish Fish Pie with Grained Mustard Mash

Vegetarian Option

(Choose one)

- Green Pea Risotto with Basil Pesto **V**
- Ratatouille with Grilled Polenta **V**
- Lancashire Vegetable Hot Pot **V**
- Potato Gnocchi with Watercress & Chestnuts **V**
- Macaroni & Mature Cheddar Cheese **V**
- Baked Butternut Squash with Ricotta & Spinach **V**

Daily Side Dish

Dessert

- Kent Apple Tart
- English Raspberry Eton Mess
- Chocolate Mousse
- Devon Strawberry Posset
- Lemon Tart
- Potted Blueberry Cheesecake

Cheese Selection & Seasonal Fruit Platter

(Optional, £2.95 (+VAT) per guest)

A selection of British cheeses with celery, walnuts & red onion chutney

2 Courses | £18.95 (+VAT)

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