



Finger Buffet

5 Choices = £10.95 per person

7 Choices = £12.95 per person

Selection of sandwiches and wraps

Mini savoury pies

Mini sausage rolls

Cheese and tomato pizza slices

Cocktail sausages

Spicy potato wedges

Quiche Lorraine

Chicken drumsticks with Piri-Piri sauce or BBQ sauce

Mini vegetable spring rolls

Lemongrass and ginger glazed chicken skewers

Vegetable samosas

Onion bhajis

Vegetable pakoras

Afternoon tea pastries

Mini cake bites (lemon drizzle, chocolate, carrot cake)

Please be aware that certain dishes on the menu may contain, or be prepared in the vicinity of one of the 14 food allergens in accordance with the Food Information Regulation 1169/2011. Please advise us if you have an allergy/intolerance or should you require any further information on the allergens as we hold allergen data on the ingredients in each of our dishes.

It is our ethos to support local and regional business whilst endeavouring to reduce our carbon footprint, therefore all of our menus are prepared, wherever possible, using fresh, locally sourced products from within a 50 mile radius.



We are passionate advocates for fresh, locally sourced, seasonal produce. Our menus marry together a wonderful mix of traditional, regional food and drinks, accented with flair and a modern twist. With a reputation for excellence, we can assure our food is of the highest quality with a wide range of Red Tractor Products. Red Tractor is the leading quality assurance for food produced in the UK. It sets standards for food safety, animal welfare and environmental protection. When you see the * on our menus, it guarantees that the meat is safe to eat and can be traced back from fork to British farms. Indicated by an asterisk.



Fork Buffet

Main = £8.50 per person

Side = £2.00 per person

Dessert = £3.00 per person

Mains

Traditional or vegetarian lasagne served with garlic bread

Bangers and mash with beer and onion gravy

Chili con carne served with rice, tortilla chips and sour cream

Beef teriyaki served with stir-fried vegetables and noodles

Sweet and sour chicken served with fried rice and prawn crackers

Barbecued pulled pork in soft floured baps served with spicy potato wedges

Thai green chicken curry served with basmati rice

Chicken korma served with basmati rice

Garlic and parsley pasta with spicy meatballs and arrabiata sauce served with garlic bread

Roasted Mediterranean vegetable pasta with tomato and basil sauce served with garlic bread

Mushroom stroganoff served with rice

Steak and ale with a puff pastry lid served with chips

Breaded scampi served with chips and mushy peas

Sides

Chips

Herb infused roast potatoes

Naan bread

Garlic bread

Onion rings

Green side salad

Desserts

Sticky toffee pudding served with butterscotch sauce

Apple crumble served with custard sauce

Selection of gateaux served with pouring cream

Fresh fruit platter

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Carvery

Choice of beef, pork or gammon

Option 1 = £11.95 per person

Choice of two roast meats served with fresh stotties, a choice of chunky chips or herb infused roast potatoes, sauteed onions, stuffing and roast meat gravy

Option 2 = £12.95 per person

Choice of two roast meats served with stuffing, herb infused roast potatoes, seasonal vegetables, Yorkshire puddings and roast meat gravy

Option 3 = £14.95 per person

Choice of two roast meats served with stuffing, herb infused roast potatoes, seasonal vegetables, Yorkshire puddings and roast meat gravy

In addition, choose from either Chef's Choice soup of the day with fresh bread rolls or Chef's Choice of dessert

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Meetings & Conferences

Beverages

Tea & Coffee	£1.90 per cup
Fresh Orange Juice (serves 5)	£8.50 per jug
Cordial (serves 5)	£4.90 per jug
Still/Sparkling Mineral Water (750 ml)	£3.85 per bottle

Breaks

Selection of Danish Pastries	£2.25 per person
Selection of Muffins	£2.60 per person
Croissants	£2.25 per person
Bacon Bap	£3.75 per person
Sausage Bap	£3.75 per person
Selection of Fruit & Cheese Scones (served with jam, butter, cream)	£3.00 per person
Biscuits	£.80 per person
Fresh Fruit Portion	£1.50 per person
Selection of Classic Cake Slices (lemon drizzle, chocolate, carrot cake)	£1.50 per person
Selection of Afternoon Tea Pastries	£1.50 per person

Lunch

Option One = £7.00 per person
Selection of sandwiches and wraps served with thick cut chips or a fresh fruit platter

Option Two = £7.50 per person
Selection of sandwiches and wraps served with homemade soup of the day and fresh bread rolls

Option Three = £8.50 per person
Selection of sandwiches and wraps served with thick cut chips and a fresh fruit platter

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Private Dining Menus

2 Courses = £20.00 per person

3 Courses = £25.00 per person

Starters

Traditional prawn cocktail with fresh lemon and brown bread fingers

Chicken liver parfait with fruit chutney and toasted brioche

Wild mushroom tart with baby leek and gruyère cheese (v)

Thai crab fishcakes with soused vegetables and a chili lime dressing

Leek and potato soup with ciabatta sippets (v)

Carrot and coriander soup with ciabatta sippets (v)

Tomato and basil soup with ciabatta sippets (v)

Chilled pea, mint and pear soup (v)

Chilled tomato gazpacho with crispy bread croutons (v)

Mains

Braised silverside of beef served with duck fat roasted potatoes, seasonal vegetables, Yorkshire pudding and red wine jus

Honey, garlic and rosemary slow roasted pork shoulder, caramelised apples, Yorkshire pudding and rich roast gravy

Confit of pork belly served with mashed potato, creamed savoy cabbage and carrot puree with a natural glaze

Lemon and thyme roasted chicken breast served with gratin potatoes, seasonal vegetables and herb infused jus

Butter roasted chicken breast served with duck fat roasted potatoes, seasonal vegetables, Yorkshire pudding and rich roast gravy

Grilled smoked haddock fillet served with spring onion, mashed sweet potato and pea puree

Lentil and leek casserole, creamy mash and a cheddar dumpling (v)

Roasted Mediterranean vegetable tortellini in tomato sauce served with a parmesan and rocket salad dressed with basil oil (v)



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Mains with £2.00 per person supplement

Slow braised daube of beef served with horseradish mashed potato, honey roasted vegetables and rich beef gravy

Braised lamb shank in red wine with a butternut squash mash, honey roasted parsnips and fine green beans served with a mint and rosemary sauce

Baked fillet of salmon topped with a herb and parmesan crust served with crushed new potatoes and sautéed greens

Desserts

Vanilla crème brûlée with a crispy caramel topping served with handmade chocolate chip shortbread (v)

Dark chocolate mousse served with a forest berry compote and homemade biscotti (v)

Slow baked apple crumble topped with a pure cane sugar crumble and served with vanilla custard (v)

Sticky toffee pudding served with butterscotch sauce and vanilla ice cream (v)

Rhubarb and strawberry cheesecake served with forest berries and Chantilly cream

Lemon posset served with mint and Pimm's marinated strawberries and homemade biscotti (v)

Cream filled profiteroles drizzled in a chocolate sauce (v)

Tea and Filter Coffee to finish

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