

**Banqueting Packages 2024**

**Package One – £35 per person**

To include

Private room hire & bar facility

6 Item Finger Buffet or Hog Roast Style Menu

White or Black Table Linen and Chair Cover with Choice of Colour Sash

Table Centrepieces

Perimeter Fairy Lights

Parquet Wooden Dance Floor

**Package Two – £40 per person**

To include

Private room hire & bar facility

Two Course Hot Fork Buffet or BBQ Style Menu

White or Black Table Linen and Chair Cover with Choice of Colour Sash

Table Centrepieces

Perimeter Fairy Lights

Parquet Wooden Dance Floor

**Package Three – £45 per person**

To include

Private room hire & bar facility

Three Course Sit-down Meal with Tea, Coffee & Mints to finish

White or Black Table Linen and Chair Cover with Choice of Colour Sash

Table Centrepieces

Perimeter Fairy Lights

Parquet Wooden Dance Floor

**Optional Extra’s**

Arrival Drinks Reception from £7 per person

Resident DJ from £475

Canapés from £7.50 per person (4 each)

 Live Band from £900

House Wine from £24 per bottle

Balloons/Flower Arrangements – Price on request

Sorbet Course from £4.95 per person

Additional Items such as Casino Tables, Magicians, Comedians etc - Prices on request

Cheese Course from £12 per person or £100 per table of 10

Advertised prices are per adult.

Special discounted rates apply for children.



**Banqueting Package 1**

**Finger Buffet Menu**

**Choose SIX items from the below menu**

**Add additional items for just £3.75 per additional item, per person (maximum of 8 items)**

Selection of Freshly Made sandwiches with assorted fillings

Marinated Chicken Kebab with Salsa Sauce

Sausage Rolls

Salmon and Tuna Kebab with fresh herb and Lemon Mayonnaise

Chicken Drumstick marinated with one of the following coatings:

*Cajun with a Garlic and Basil Dip*

*Tikka with a Mint and Yoghurt Dip*

*BBQ with a Tomato Relish Dip*

Cheese, Tomato, Pepperoni Pizza Slices

Vegetable Spring Rolls

Selection of Mini Quiche

Cajun Spiced Potato Wedges with Sour Cream and Chive Dip

Vegetable Satay with Peanut Sauce

King Prawn wrapped in Filo Pastry with a Chilli Dip

Chicken Satay with Peanut Sauce

Onion Bhaji, Chilli Dip

Crisps and Nibbles

Vegetable Samosas with Mint and Yoghurt Dip

Lamb Samosas with Mint and Yoghurt Dip

Individual Fruit Tartlets OR Chocolate Éclairs or Doughnuts

**Please speak to a member of our team before ordering, if you have a food allergy or intolerances**



**Banqueting Package 1**

**Hog Roast Style Buffet**

Delicious hand carved joints of Pork with Crackling

Homemade Stuffing

Sweets Apple Sauce

Breads served in a basket

Rocket Leaf, Coriander & Tomato Salad

Coleslaw

Jacket Potatoes

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**Banqueting Package 2**

**Hot Fork Buffet**

**Please choose 3 Main Courses & 2 Dessert Options**

**Main Courses**

Traditional Cottage Pie

Traditional Fisherman’s Pie

*Cod, Salmon and Prawns bound in a White Wine Sauce topped with Mashed Potatoes*

Homemade Chicken Curry, Steamed Rice, Poppadoms & Naan Bread

OR Vegetable Curry

Beef Casserole and Dumplings

Authentic Lamb Moussaka

Chicken Carbonara in a Smoked Bacon and Mushroom Sauce

Moroccan Lamb Tagine

Hearty Traditional Coq au Vin served with Steamed Jasmine Rice

Baked Beef Lasagne Verdi

OR Vegetable Lasagne

Mushroom Stroganoff with Rice

***All served with a selection of steamed vegetables, basmati rice, roasted new potatoes & crusty bread***

**Desserts**

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Profiteroles, Warm Chocolate Sauce

Dark Chocolate Torte, Orange Syrup

Apple Crumble, Sweet Cinnamon Crème fraiche

Vanilla Crème Brulé, all Butter Shortbread

Chocolate Brownie, Coconut Ice Cream

Seasonal Fresh Fruit Platter

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**Banqueting Package 2**

**BBQ Style Buffet**

**From the BBQ**

Beef Burgers & Vegetarian Burgers

*Plain, sweet chilli or blue cheese mayo*

‘Bockwurst Dogs

Smoked bockwurst hot dogs

Cajun-spiced Chicken Pieces

Honey & Ketchup Glazed Bacon Chops

Halloumi Skewers with Sweet Summer Vegetables

**Side Dishes**

Sweetcorn Ribs

Grilled Mediterranean Vegetables

Minted New Potatoes

Summer Slaw

House Salad

Selection of Baps, Breads, Sauces & Chutneys

**Desserts**

Red Berry Eton Mess

Vanilla Cheesecake with Satsuma Cream, Chocolate Crumb

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**Banqueting Package 3**

**Three Course Meal**

**SAMPLE MENU**

**Starters**

Roasted Red Pepper & Tomato Soup (V)(GFA)

*Balsamic Syrup*

Caprese Tomato Salad (V)(GF)

*Mozzarella, Fresh Basil, Balsamic Syrup*

Pressed Ham Hock Terrine

*Piccalilli, Sourdough Bread*

Whipped Goats’ Cheese Mousse (V)

*Beetroot Carpaccio, Rye Bread Sticks*

**Main Courses**

Breast of Chicken (GF)

*Garlic Dauphinoise Potatoes, Confit Carrot, Thyme Jus*

24hr Braised Beef (GF)

*Chive Mash, Honey Glazed Vegetables, Red Wine Jus*

Roast Salmon (GF)

*Grilled Mediterranean Vegetables, Roasted New Potatoes*

Butternut Squash, Kale, Harissa & Vegan Cheese Parcel (Ve)

 *Pomegranate, Orange & Pine Nut Dressing*

**Desserts**

Chocolate Brownie (V)(GF)

*Toffee sauce*

Sticky Toffee Pudding (GF)

*Caramel sauce & Vanilla Ice Cream*

Vanilla Panna Cotta (V)(GF)

*Blueberry Compote, Crushed Meringue*

New York Baked Vanilla Cheesecake (Ve)

*Pineapple Salsa, Passionfruit Syrup*

Tea, Coffee & Mints

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