

# WORKING LUNCH MENU



## WORKING LUNCH

FOR UP TO 40 PEOPLE  
£9.95 PER PERSON

Mixed leaf salad, lemon dressing  
Tomato and basil salad  
Chunky chips  
Fresh fruit bowl

Sandwiches, on white and wholemeal bread  
choose four fillings:  
Smoked salmon, chive cream cheese  
Coronation chicken  
Mature cheddar cheese and chutney (V)  
Prawn, gem lettuce, Marie rose sauce  
Tuna, cucumber and mayonnaise  
Beef horseradish and rocket  
Egg and mustard cress (V)

Orange or apple juice

MEMBERS: 10% DISCOUNT APPLIES WHEN PAYING ON MEMBER'S CARD

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients and allergens in our dishes.

Gluten-free, dairy free options available on request.

All prices are inclusive of VAT at the current rate of 20%.

# HOT BUFFET MENU



## HOT BUFFET MENU

FOR UP TO 140 PEOPLE

£18.95 ONE COURSE PER PERSON | £4.50 DESSERT PER PERSON

CHOOSE TWO MAIN AND TWO DESSERT OPTIONS FOR LESS THAN 40 GUESTS

CHOOSE THREE MAIN AND TWO DESSERT OPTIONS FOR MORE THAN 40 GUESTS

### MAINS

#### Thai green chicken curry

sticky white rice

#### Coq au vin

slow cooked chicken leg, red wine, mushrooms, smoked bacon, baby onions, roasted garlic and thyme new potatoes

#### Lamb tagine

spicy lamb, tomatoes, apricots, almonds and minted couscous

#### Moroccan chicken

marinated lemon chicken breast, olives, spices, roasted new potatoes

#### Beef and ale stew

slow cooked beef in ale, root vegetables, dumplings

#### Sausage cassoulet

Toulouse and Cumberland sausage, cannellini beans, garlic and tomato sauce

#### Chilli con carne

white or brown rice, sour cream, sour cream, tortilla chips

#### Herb crusted fish pie

salmon, cod, prawn, smoke haddock, boiled egg, peas, mash potato and herb crust

#### Pork and apple casserole

braised pork, bramley apples, cider, sage and cream sauce, roasted new potatoes

#### Beef lasagne

garlic bread, mixed salad leaves

#### Butternut squash curry

red lentils, spinach, sweet potato, white or brown rice, naan bread

#### Five bean chilli

sour cream, white or brown rice

#### Mediterranean vegetable penne bake

roasted pepper, courgette, aubergine, red onion, tomato sauce

#### Thai green vegetable curry

tender stem broccoli, Mangetout, fine beans, sticky rice

### DESSERTS

Baked vanilla seed cheesecake, berry compote

Dark chocolate brownie, chocolate sauce, clotted cream

Bakewell tart, toasted almonds, pouring cream

Glazed lemon tart and raspberries

Profiteroles, crème diplomat, chocolate sauce

Strawberry set cheesecake, strawberry compote

Chocolate fudge cake, single cream

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# COLD BUFFET MENU



## COLD BUFFET MENU

FOR 15 - 140 PEOPLE

£15.95 ONE COURSE PER PERSON | £4.50 DESSERT PER PERSON

### MEAT AND FISH: CHOOSE THREE

Medium rare roast beef  
Slow cooked chicken and ham hock terrine  
Glazed honey and mustard gammon ham  
Coronation chicken, curried mayonnaise and mango chutney  
Poached salmon fillet, lemon and dill  
Smoked peppered mackerell fillets  
Prawns, Mary Rose sauce

### SIDES: CHOOSE FOUR

Short crust pork pies  
Breaded scotch eggs  
Mini quiches, meat and vegetarian  
Salmon and dill tarts  
Thyme roast potatoes  
Vegetable spring rolls

### SALAD AND BREAD SELECTION INCLUDING:

New potato salad with chive mayonnaise  
Plum tomato, basil and black pepper salad  
Mixed baby leaf salad, French dressing  
Apple coleslaw  
Cucumber and dill salad  
Pickled silver skin onions  
Chutneys  
Crusty bread and butter

### DESSERTS

Baked vanilla seed cheesecake, berry compote  
Dark chocolate brownie, chocolate sauce, clotted cream  
Bakewell tart, toasted almonds, pouring cream  
Glazed lemon tart and raspberries  
Profiteroles, crème diplomat, chocolate sauce  
Strawberry set cheesecake, strawberry compote  
Chocolate fudge cake, single cream

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# BREAKFAST MEETING MENUS



## BREAKFAST MEETING MENUS

FOR 15 - 140 PEOPLE

AVAILABLE FROM 7AM - 10AM

**BUFFET BREAKFAST: £8.00 PER PERSON**

Selection of mini Danish pastries

Fresh fruit platter

Selection of cereals and granola

Yoghurts

Bread with a selection of spreads

**FULL ENGLISH BREAKFAST: £8.50 PER PERSON**

Two slices of bacon, two eggs, sausage, tomato, flat mushroom, hash brown, baked beans and toast.

**VEGETARIAN BREAKFAST: £7.00 PER PERSON**

two 'Linda McCartney' vegetarian sausages, two eggs, tomato, flat mushroom, hash brown, baked beans and toast

**BREAKFAST BAP: £4.50 PER PERSON**

Two slices of bacon or one sausage

**PASTRIES: £3.95 PER PERSON**

Selection of freshly baked Danish pastries.

**FRESH FRUIT PLATTER: £2.95 PER PERSON**

**DRINKS**

Tea and coffee - £2.00 per cup

Fruit juice - £7.50 per litre jug: choose orange or apple juice

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# BARBECUE MENU



## BARBECUE MENU

FOR 35 - 140 PEOPLE  
£15.95 PER PERSON

A SELECTION OF THE FOLLOWING ITEMS:

Beef burger  
Piri piri chicken  
Slow cooked beef brisket barbecue sauce  
Honey and sweet chilli pork ribs  
King prawn skewers, garlic butter  
Halloumi and red pepper skewers  
Veggie burger

Asian coleslaw  
Potato and chive salad  
BBQ corn on the cob  
Roasted tomato, pesto, penne salad

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# CELEBRATION OF LIFE MENU



## CELEBRATION OF LIFE MENU

15 - 140 PEOPLE | £16 PER PERSON

PRICE INCLUDES EITHER 'JUST SAVOURY' SELECTION OR 'SWEET + SAVOURY' SELECTION, ROOM HIRE, AV, BAR AREA, TEA & COFFEE

### MENU 1

Selection of sandwiches  
Chicken goujons, aioli mayonnaise  
Chunky chips with sea salt  
Miniature meat pasties  
Miniature cheese and onion pasties  
Salmon and dill tarts  
Vegetable spring rolls, sweet chilli dipping sauce

### MENU 2

Homemade scone, strawberry jam and clotted cream  
Selection finger sandwiches  
Selection of bite size cakes including Victoria sponge,  
carrot cake with orange frosting, macaroons and eclairs

### ADDITIONAL ITEMS

Mini cakes £1.50 per person  
Scones £2.00 per person  
Sandwiches £4.00 per person  
Chicken goujons (x3) £1.50 per person  
Chunky chips £2 per bowl  
Pasties £2.00 each  
Quiche £2.00 each

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# CANAPES MENU



## CANAPES MENU

FOR 15 - 140 PEOPLE

TWO ITEMS: £3.50 PER PERSON

FOUR ITEMS: £5.25 PER PERSON

SIX ITEMS: £6.75 PER PERSON

Chicken liver parfait en croute  
Honey glazed belly pork  
Mini Devon blue cheese soufflé  
Red pepper and spinach roulad  
eMini haddock and prawn fishcakes  
Potted kiln smoked salmon tartlets

Mini lemon meringue pies  
Chocolate truffles  
Mini fruit tartlets

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