

# Menu A

Choose one selection from each course for all guests

## STARTERS

Homemade Soup Of Your Choice  
served with a bread roll.

Garlic Mushrooms Button mushrooms  
wrapped in garlic & parsley sauce sat on ciabatta

Southern Fried Chicken Strips  
With a BBQ dip

Fantail of Seasonal Melon  
Served on a Pool of Fruit Coulis and garnished with Fresh Berries

Oriental Plate  
Bhaji, Samosa & Spring Roll, served with mango chutney

## MAIN COURSE

Beaufort Roast Chicken  
Served with all the trimmings & roast gravy

Traditional Roast Topside of Beef  
(£2.00 supplement applies)  
served with a home-made Yorkshire pudding,  
horseradish sauce & roast gravy

Above dishes served seasonal vegetables and mini roast potatoes

Hunters Chicken  
Breast of Chicken topped with BBQ sauce, smoky bacon & cheddar cheese, with skin on fries & sweetcorn

## DESSERTS

Homemade Profiteroles & Chocolate Sauce

Homemade Chocolate Brownie Slice With cream

Baked cheesecake  
Flavour of your choice

Home-made Sticky Toffee Pudding  
Served with custard

Two course at £18.00  
Three Course at £22.00

# Menu Ideas

## Menu B

Buffet Selector -  
Choose 6 options to complete your buffet

Assorted sandwiches  
Assorted pizzas  
Assorted mini quiches  
Homemade sausage rolls  
Hand cut chips or Cajun potato wedges  
4 assorted salad bowls  
Southern fried chicken  
Bbq/plain chicken drumsticks  
Mini sausages with sticky glaze  
Homemade scotch egg  
Bhajis, samosas & spring rolls  
Mediterranean platter  
Fresh fruit platter

£15.00 per person

Additional items can be added at a supplement  
of £2.00 per item

## Menu C

### Hot Buffet

Homemade beef lasagne\* (vegetarian option available)  
Garlic bread  
Cold carved ham & chicken  
Hand Cut Chips  
Tossed salad bowls

£15.00 per person  
additional options available please ask for details

## Additional Extras

Add a starter for £5.50

Add a dessert for £5.50



Why not Tailor a menu to  
your choosing? Pricing  
available on request