CELEBRATIONS MENU

The price of the buffet includes disposable plates, napkins, cutlery and a tablecloth.

Crockery and cutlery available at an extra charge of £3.00 per head.

Celebration menu 1 (Bronze)

- Slow cooked roast beef, stuffed with garlic
- Whole roast turkey served with homemade stuffing
- Homemade asparagus quiche
- Rice salad
- New potatoes with dill and lemon
- Italian tomato and herb pasta
- Coleslaw
- Mixed green salad
- Greek salad

Selection of desserts

- Raspberry and white chocolate cheesecake
- Chocolate brownie and salted caramel cheesecake
- Mixed berry cheesecake
- Chocolate fudge cake
- Lemon meringue pie
- Fresh fruit pavlova
- Apple crumble
- Banoffee pie
- Fruit crumble
- Profiteroles
- Bread and butter pudding
- Summer fruit trifle
- Chocolate trifle
- Chocolate gateaux
- Chocolate brownies and clotted cream
- Victoria sponge cake
- Cheese and biscuits

For buffets of 25 or more people £21.00 per head
For buffets of less than 25 people £22.00 per head

CELEBRATIONS MENU

The price of the buffet includes disposable plates, napkins, cutlery and a tablecloth.

Crockery and cutlery available at an extra charge of £3.00 per head.

Celebration menu 2 (Silver)

Fresh seafood platter
Glazed honey roast ham
Selection of vegetarian quiches
Cheese coleslaw
Mixed green salad
Fennel and radish salad
Mixed bean and lentil salad
Greek salad
New potato salad
French bread

Selection of desserts

- Raspberry and white chocolate cheesecake
- Chocolate brownie and salted caramel cheesecake
- Mixed berry cheesecake
- Chocolate fudge cake
- Lemon meringue pie
- Fresh fruit pavlova
- Apple crumble
- Banoffee pie
- Fruit crumble
- Profiteroles
- Bread and butter pudding
- Summer fruit trifle
- Chocolate trifle
- Chocolate gateaux
- Chocolate brownies and clotted cream
- Victoria sponge cake
- Cheese and biscuits

For buffets of 25 or more people – £23.00 per head
For buffets of less than 25 people – £24.00 per head

CELEBRATIONS MENU

The price of the buffet includes disposable plates, napkins, cutlery and a tablecloth.

Crockery and cutlery available at an extra charge of £3.00 per head.

Celebration menu 3 (Gold)

- Dressed fresh salmon served with prawns, smoked salmon and a leek and stilton sauce
- Whole roast turkey with apricot and brandy stuffing
- Honey and mustard glazed ham
- Selection of homemade quiches
- Cucumber and soured cream salad
- Mixed bean salad
- Waldorf salad
- Curried rice salad
- Garlic mushroom pasta
- Mixed platter salad
- Hot minted new potatoes

Selection of desserts

- Raspberry and white chocolate cheesecake
- Chocolate brownie and salted caramel cheesecake
- Mixed berry cheesecake
- Chocolate fudge cake
- Lemon meringue pie
- Fresh fruit pavlova
- Apple crumble
- Banoffee pie
- Fruit crumble
- Profiteroles
- Bread and butter pudding
- Summer fruit trifle
- Chocolate trifle
- Chocolate gateaux
- Chocolate brownies and clotted cream
- Victoria sponge cake
- Cheese and biscuits

For buffets of 25 or more people – £28.00 per head
For buffets of less than 25 people – £29.00 per head