

GOLD STAR PACKAGE

MENU ONE

Duck and Apricot Tureen, served with toasted bread

Or

Melon, Tomato and Cucumber salad served with hot herby bread

Chicken breast in a white wine and mushroom creamy sauce

New potatoes and seasonal vegetables

Or

Supreme of Poached Salmon served with a watercress sauce

New potatoes and seasonal vegetables

Plus

Vegetarian option

Banoffi Pie

Fresh Fruit Comport

Tea/Coffee and Mints

GOLD STAR PACKAGE

MENU TWO

Salmon and Prawn filled Barquettes and leafy salad

Or

Carrot and Coriander Soup with hot herby loaf

Tender Beef in Red Wine

New potatoes and seasonal vegetables

Or

Chicken with Artichoke in a Creamy White Sauce

New potatoes and seasonal vegetables

Plus

Vegetarian option

Chocolate Roulade and Red Fruit Coulis

Lemon Meringue Pie and Fresh Cream

Tea/Coffee and Mints

GOLD STAR PACKAGE

MENU THREE

Tomato and Basil Soup with Crusty Roll and Butter
Or
Homemade Smooth Chicken Liver Pate and Toast

Navarin of Lamb
New potatoes and seasonal vegetables
Or
Fantastic Fish Pie
Seasonal vegetables or Green Salad
Plus
A Vegetarian option

Individual Fruit Trifle

Eton Mess

Tea/Coffee and Mints

GOLD STAR PACKAGE

MENU FOUR

Tomato and Mozzarella Salad served with warm Herby Bread
Or
Homemade Wild Mushroom Soup served with a Crust Bread Roll and Butter

Lion of Pork served with a white wine and mushroom sauce
New potatoes and seasonal vegetables
Or
Duck Breasts in and Orange or Cherry Sauce
New potatoes and seasonal vegetables
Plus
A Vegetarian Option

Chocolate or Lemon Roulade

Three Cheese, Cheeseboard

Tea/Coffee and Mints

GOLD STAR PACKAGE

BUFFET MENU

A selection of Canapés
Or
Cold Starter

Two main Meat/Fish Dishes (see website)
Served with
Hot New Potatoes
Green Salad

And choice of our other salads
(see website for choices)

Two Desserts
(See website for choices)

Tea/Coffee and Mints

PLATINUM PACKAGE

MENU ONE

Twice Bake Cheese Soufflé, served with a Tomato and Basil dressed salad
Or

Tureen of Poached, Salmon and Prawns
Served with Toasted Bread

Salmon Encruct

Served with new potatoes medley of vegetables and Hollandaise

Or

Roast Rack of Lamb with a Red Wine and Redcurrant Jus
Served with roasted vine tomatoes, crushed new potatoes and minted peas

Plus

A vegetarian option

Homemade Brandy Snap Baskets filled with Blackcurrant Sorbet and Summer Fruit
Sauce

Or

Individual Chocolate Mousse

Or

Three cheese cheeseboard, fresh fruit, biscuits etc

Tea/Coffee and Homemade Fudge

PLATINUM PACKAGE

MENU TWO

Melon, Mango and Parma Ham

Or

Field Mushroom stuffed with Bacon, Cheese and Breadcrumbs

Served on a bed of Baby Salad Leaves

Fillet of Cod wrapped in Smoked Scottish Salmon served with a herb butter

Served with green beans, roasted new potatoes

Or

Traditional 'Sunday' Roast served with all the trimmings

(Beef, Pork, Lamb, Turkey or Baked Gammon)

Plus

A vegetarian option

Rocky Road Cheesecake

Or

Summer Fruit Pudding and Cream

Or

Lemon Roulade

Tea/Coffee and Homemade Fudge

PLATINUM PACKAGE

MENU THREE

Selection of Oriental Finger Food
Served on Sharing platters

Or

Potted Crab with Herby Slice

Slow Braised Lamb Shanks in a Red Wine Gravy
Served on buttery mash and medley of seasonal vegetables

Or

Marinated and Slow Cooked Belly of Pork
Served with Rosemary dusted Roast Potatoes and Vegetable Medley

Plus

A vegetarian option

Lemon Meringue Pie and Cream

Or

Banoffee Pie with Caramel Covered Banana Slices

Or

Strawberry Shortcake Bavarois

Tea/Coffee and Homemade Fudge

PLATINUM PACKAGE

MENU FOUR

A Selection of Canapés (served to your guests with your Welcome Drinks)

Turkey Tournedos

(Medallions of Turkey topped with pork, apricot and cranberry stuffing, wrapped in Bacon)

Served with Green Beans, Honey Glazed Carrots and Roast Potatoes

Or

Papillote of Fish

(Cod Loin topped with leeks, smoked haddock and Cheddar Cheese, served in a paper pouch)

Seasonal Vegetables and Sauté Potatoes

Plus

A vegetarian option

Individual Raspberry Mousse Slice

Or

Deep Filled Bramley Apple Pie and Cream

Tea/Coffee and Homemade Fudge

HOG ROASTS

Spit Roasted Whole Pig

Served with Wild Sage and Red Onion Stuffing
Apple Sauce
In a white or brown bap

Selection of four Salads

Hot New Potatoes

Choice of two desserts

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Spit Roast Chicken

Served with Wild Sage and Red Onion Stuffing

Selection of four Salads

Hot New Potatoes

Choice of two desserts

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Spit Roast Whole Lamb

Served with Mint Sauce and Redcurrant Jelly

Selection of four Salads

Hot New Potatoes

Choice of two desserts

CHILDRENS MENU

(Ages 3 to 10 years)

Choices from the following:-

To Start:-

Garlic Bread

Cod Cubes

Melon

The Middle:-

Chicken Nuggets

Cocktail Sausages

Fish Fingers

Spaghetti Bolognaise

Macaroni Cheese

Cottage Pie

Pizza

Served with Fresh Vegetables and Potatoes or Pasta,

Baked Beans

Spaghetti Hoops

And Finish:-

Profiteroles with Chocolate Sauce

Ice-Cream Cone

Sweet Waffles with Fresh Fruit

GOODY BOXES

These can be supplied for cold buffet events and contain

Filled Bread roll

Yogurt

Mixture of miniature Savouries (sausages, chicken bites, baby Scotch eggs)

Fresh Fruit

Carrot Sticks

Crisps

Chocolate bar or Buttons, Smarties etc

Fruit Juice

EVENING FINGER BUFFET

Choices from the following:-

FINGER FOOD

Hot Food Choices

Cocktail sausages, served hot with a honey and mustard dip

Mini vegetable spring rolls served with sweet chilli dip

Potatoes Wedges served with sour cream dip

Chinese/barbeque style chicken wings

Miniature ham and cheese Panini

Scampi with tartar sauce

Devils on horseback

Stuffed mushrooms

Pigs in blankets

Cold Food Choices

Tortilla

Salmon skewers

Mini scotch eggs

Dips with crudités

Baby sausage Rolls

Prawn filled vol au vents

Smoked Salmon Canapés

Open Danish style sandwiches

Egg mayonnaise in pastry cups

Spicy coated chicken drumsticks

Little rolls filled with various fillings

A selection of bite sized sandwiches

Fingers of various flavours of quiche