

Deli Board @ £ 5 per head
ideal for an informal gathering or to accompany a drinks reception

our popular mixed deli board with home made chicken liver pate, hand carved Wiltshire ham, whole baked Camembert, onion marmalade, olives, cornichons, olive oil and balsamic and crisp French bread

Breakfast meeting @ £ 8 per head

fresh filter coffee and orange juice

selection of sweet pastries

grilled bacon baguette

Finger buffet @ £ 7.50 per head
ideal for a light lunch or for a business meeting

assorted finger sandwiches on brown and white bread

Crudites and a selection of dips

selection of savoury pastries, served warm

honey and mustard cocktail sausages

sliced fruit or chocolate cake

Cold Fork Buffet @ £ 8.50 per head
(select from the choices below)

mixed platter of sliced ham, beef and salami

mixed platter of cheddar, stilton and brie

mixed platter of smoked fish

mixed salad, tomato and onion salad, Coleslaw

rice and vegetable salad, Pasta salad, Hot new potatoes

basket of mixed bread and butter

assorted pickles, mustard and dressings

**Hot Fork buffet @ £ 9.50 per head
(select from the choices below)**

chilli con carne with rice
beef casserole with dumplings
mushroom stroganoff with flat noodles (v)
spaghetti with tomato sauce and meatballs
fishermans pie with a creamy potato topping
cottage pie with a cheesy potato topping
chicken and leek pie with puff pastry topping
wild mushroom gigante pasta with blue cheese sauce (v)
wholetail scampi with home made tartare sauce and chips

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new potatoes, potato salad or pasta salad
mixed leaf, coleslaw or tomato and onion salad

Desserts available @ £ 4.95 per person

**Coffee and refreshments
@ £ 2.00 per person**

Including filter coffee, tea and biscuits

**Afternoon refreshments
@ £ 6.50 per person**

filter coffee, tea and biscuits
assorted finger sandwiches
sliced fruit cake or chocolate cake

**Menu suggestions – Lunch or informal dinner
@ £ 15 per head**

home made tomato and basil soup with crusty bread

classic prawn cocktail with granary bread and butter

stilton and walnut pate with crusty French bread

caesar salad with croutons and unsalted anchovy

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chicken breast with wild mushroom sauce
served with new potatoes and vegetables

slow cooked pork belly with caramelised apples
served with gratin potatoes and vegetables

beef casserole with dumplings
served with creamy mustard mash and vegetables

wild mushroom and blue cheese risotto
served with mixed salad and garlic bread

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vanilla cheesecake with fresh fruit and cream

chocolate fudge cake with cream

apple crumble with custard

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coffee and mints

**Menu Suggestions – Formal dinner
@ £ 35 per head**

canapés on arrival

home made soup of the day (v)
with crusty bread & butter

-or-

whole baked camembert
with rosemary and roasted garlic

-or-

classic prawn cocktail
with granary bread & butter

-or-

crispy duck and orange salad
on a bed of mixed leaves with citrus dressing

roast sirloin of beef with Yorkshire pudding
served with roast potatoes, vegetables, parsnip crisps and gravy

-or-

pan-fried sea bass with chorizo and cherry tomato risotto

-or-

corn fed chicken breast with a mushroom and Madeira sauce
served with roast potatoes and fresh vegetables

-or-

goat's cheese and tomato tartlet (v)
served with new potatoes and mixed leaf salad

baileys cheesecake with ice cream

-or-

sticky toffee pudding with custard

-or-

Eton mess

-or-

Selection of local cheeses with biscuits

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coffee and mints