

## BUFFET MENUS

All items are freshly homemade and locally sourced where possible.  
All menus are a guide and can be catered to suit individual party requirements.

### SANDWICH BUFFET

This selection can be catered for a minimum of 10 guests

**Selection A for £6.95 per person**  
**Sandwiches on White or Granary;**  
Egg Mayonnaise & Cress  
Tuna Mayonnaise & Spring Onion  
Cheddar Cheese & Pickle  
Classic BLT  
Assorted Crisps  
A selection of Fruit

**Selection B for £8.95 per person**  
**Sandwiches on Ciabatta, White or Granary;**  
Prawns & Marie Rose Sauce  
Ham, Cheddar & Mustard Mayonnaise  
Mediterranean Vegetables & Mozzarella  
Brie, Bacon & Cranberry  
Cajun Chicken Wrap  
Assorted Crisps  
A selection of Fruit

### BUFFET SELECTIONS

This selection can be catered for a minimum of 25 guests and focuses on fresh locally sourced dishes.

**Selection A for £10.95 per person**  
Home made Pork Pie  
Home made Scotch Egg  
Cornish Pastie  
Quiches including vegetarian  
A selection of Cheeses  
Pate with Breads and Chutneys  
Potato Salad & Coleslaw  
Green Leaf salad

**Selection B for £12.95 per person**  
Beef & Mushroom Stroganoff  
Spiced Butternut Squash Crumble  
Basmati & Wild Rice  
Mixed Leaf Salad  
Rustic Breads with Butter

**Selection C for £15.95 per person**  
Chicken Madras  
Vegetable Curry  
Pilau Rice  
Onion Bhaji  
Naan Bread  
Poppodom  
Mango Chutney  
Yoghurt and Mint Dip

**Selection D for £17.95 per person**  
Cured Ham on the bone  
Baked Fillet of Salmon  
Coronation Chicken  
Roasted Vegetable Strudel  
Rice Salad  
Potato Salad  
Mixed Leaf Salad  
Rustic Breads with Butter

### FISH & CHIPS

This option can be catered for a minimum of 15 guests and is an informal version of our British Classic.  
Newspaper effect cones of fish and chips served with classic fish shop wooden forks.  
Beer Battered Haddock  
Hand cut Chips  
Sauces & Condiments  
**£9.95 per person**

### HOG ROAST

This option is only available May to September inclusive and for a minimum of 60 guests, and includes:  
A whole Spit Roasted Pig  
Sage & Onion Stuffing  
Apple Sauce  
Soft Floured Baps  
£ Market Price depending on number of guests

WINNERS OF BEST NEWCOMER FOR THE SOUTH EAST REGION 2009



# KINGS ARMS HOTEL

HAMPTON COURT

## CANAPÉ SELECTION

**This selection can be catered for a minimum of 40 guests**

**£12.95 a head choose 5 items**

**£16.95 a head choose 8 items**

**£19.95 a head choose 10 items**

**All the items below come as mini versions. The canapés are served to guests by members of our team coming round with trays.**

### **Meat**

Yorkshire Pudding with Roast Beef & Horseradish Sauce  
Baby Beef Burger  
Sausage wrapped in Bacon  
Prune wrapped in Parma Ham  
Chicken Kiev with Garlic Butter  
Chicken & Salsa Fajita  
Vol-au-vent with Pancetta & Peas  
Sweet Chilli Chicken Skewer

### **Vegetarian**

Risotto Ball stuffed with Mozzarella  
Stilton stuffed Mushroom  
Spinach & Ricotta Frittata  
Goats Cheese & Mushroom Frittata  
Vol-au-vent with Creamy Mushrooms  
Artichoke, Asparagus & Tomato Tart  
Potato Rosti with Spicy Salsa

### **Seafood**

Salmon & Cream Cheese Blini  
Fish Cake & Tartar Sauce  
King Prawn & Mange Tout Skewer  
Cod Goujon, Lemon & Dill Mayo  
Vol-au-vent with Prawns & Marie Rose Sauce

### **Crostini with toppings:**

Pate & Chutney  
Mixed Cheeses  
Avocado & Prawn  
Ham & Mustard  
Tomato, Mozzarella & Basil

## BARBEQUE

**This option is only available May to September inclusive and for a minimum of 50 guests.**

**The menu includes a selection of the following:**

### **Menu A £18.95 per head**

Beef Burger with Cheese  
Hot Dog with Fried Onions  
Vegetable Kebab  
Potato Salad  
Mixed Leaf Salad  
Coleslaw  
French Stick with Butter

### **Menu B £26.95 per head**

Beef Burger with Cheese  
Marinated Chicken Skewer  
Salmon & King Prawns Brochette  
Roasted Pepper Stuffed with  
Mushroom Risotto  
Corn on the Cob  
Pasta Salad with Basil Vinaigrette  
Coleslaw  
Grilled Pitta Bread