

OCCASION MENU



CANAPES

Our canapes are perfectly presented to add an allure of splendor from the start.

Tiny, but tasty, these treat sized temptations are sure to be an impressive addition to the start of your day.

> 3 canapes per person £5.00 Extra canape £1.00 supplement per person

SERVED COLD

Greek style crab tartlets

Smoked chicken and wholegrain mustard tarts with fresh herbs

Tuscan beef crostini with onion jam and red onion

Whipped goat cheese and red onion tart (V)

Chicken and wild mushroom tart with fresh herbs

8 hour braised pulled pork crostini with braised red cabbage

Fresh strawberries dipped with white & amp; dark chocolate (V)

SERVED HOT

Mini Yorkshire pudding with pork, apple sauce and stuffing

Cheese fritters with tomato chutney

Mini fishcakes with dill crème fraiche

Tuscan chicken liver crostini, hot bread

Spicy lamb kofta, minted yoghurt dip

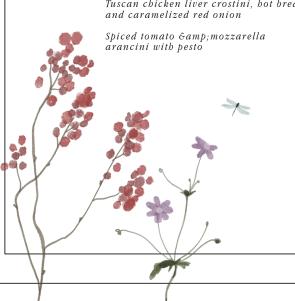
Mini cottage pies

Tempura tiger prawn, sweet chilli dip

Warm bruschetta, sun blushed tomato and pesto

Why not add a cocktail from our Cocktails and Canapes package?

Prices start from \$10.00 per person







SET MENU



STARTERS

French onion and garlic soup with cheese crouton

Italian tomato and basil soup (V)

Classic Minestrone soup (V)

Ham bock terrine with caramelized red onionsa and rustic baguette

Apple pine nut and blue cheese salad with dried cherry and nut oil dressing

Turkish super salad, humus, pomegranate, quinoa, chia, parsley, coriander, tomatoes and parsley served on homemade flat bread

Stir fried strips of beef on fresh leaf salad with tomato, red onion, pea shoots and borseradish dressing

Greek style mezze with halloumi and pitta (V)

Chicken Caesar style salad with fresh parmesan shavings (£1.00 supplement)

Prosciutto di Parma wrapped mozzarella with roasted vegetable salad with balsamic vinegar (£1.00 supplement)

Breaded goat cheese with roasted vegetables and spiced beetroot puree (V) (£1.00 supplement)

Shredded duck and hoi sin roll with Asian slaw and sweet chilli sauce (£2.00 supplement)

Prawn cocktail with tomato gazpacho, avocado puree, lemon mayonnaise and tortilla crisp (£2.00 supplement)

Tempura King prawns with sweet chilli or garlic mayonnaise dip (£3.50 supplement)

MAINS - meat

Simply grilled chicken breast with creamy mashed potato, roasted baby carrots

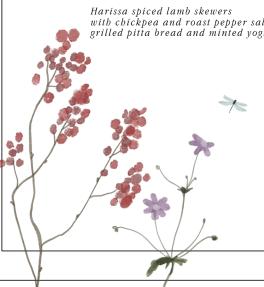
Chicken breast wrapped in Prosciutto and fresh sage in Rossini sauce and salt crushed potatoes

with chickpea and roast pepper salad, grilled pitta bread and minted yoghurt

Braised Daube of beef with roasted mushrooms and shallots, creamed mash, herb dumpling and buttered greens

Greek style lamb Kleftiko, minted new potatoes and buttered asparagus

Moroccan lamb tagine with cous cous and grilled pitta bread







S E T M E N U



MAINS - meat

Roasted chicken breast with seasonal vegetables, roast potatoes, berb mash, Yorkshire pudding and gravy (£1.00 supplement)

Roasted sirloin of beef with seasonal vegetables, roast potatoes, Yorkshire pudding and gravy (£1.00 supplement)

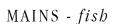
Roasted leg of lamb with seasonal vegetables, roast potatoes, minted new potatoes, Yorkshire pudding and rosemary gravy (£1.00 supplement)

Loin of pork with seasonal vegetables, roast potatoes in a musbroom and cider cream sauce (£1.00 supplement) Rare breed pork chop, savoy cabbage, black pudding mash and cider thyme jus (£2.00 supplement)

French style confit of duck leg, braised red cabbage and mashed potato (£2.00 supplement)

Spanish style braised lamb shank, olive oil mash, black olives and chorizo (£2.00 supplement)

Individual beef wellington, seasonal vegetables and roasted potatoes (£7.00 supplement)



King prawn linguine with saffron, garlic, tomato and cream, served with wilted rocket and parmesan cheese

Herb crusted salmon fillet with baby potatoes, steamed mussels and tiger prawns in a white wine sauce (£2.00 supplement)

Sea bream fillets, crusbed potatoes, roasted vegetables, zucchini and salsa verde (£2.00 supplement)

Pan fried sea bass fillets, potato gnocchi, spinach, crispy onions and a parmesan white wine cream (£2.00 supplement)

Oven roasted monk fish, wrapped in Prosciutto, Provencal vegetables and sun blushed tomato salsa (£4.00 supplement)

Pan fried halibut with ragout of peppers, olive oil mash and spinach salsa (£5.00 supplement)

 $\begin{tabular}{ll} Mediterrane an sea food and fish platter \\ (£6.00 supplement) \end{tabular}$







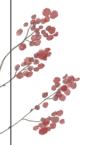


SET MENU



MAINS - vegetarian

Our kitchens are supplied with the finest fruits of mother nature from our local farmers



Risotto with wild mushrooms, and toasted pine nuts in a parmesan cheese basket

Moroccan vegetable tagine with cous cous and grilled pitta bread

Butter nut squash ravioli with roasted root vegetables and toasted pine nuts (£1.00 supplement) Halloumi skewers with chickpea and roasted red pepper salad, grilled pitta bread and minted yogburt (£1.00 supplement)

Goat cheese and roasted vegetable tart with heritage potatoes and mixed leaf salad (£3.00 supplement)

Herb crusted goat cheese with Italian vegetable salad, olive oil and tomato salsa (£2.00 supplement)



Classical French rum baba, cream and vanilla ice cream

Sticky toffee pudding, caramel sauce and vanilla ice cream

 $Panna\ cotta,\ shortbread\ finger\ and\ summer$ $fruit\ compote$

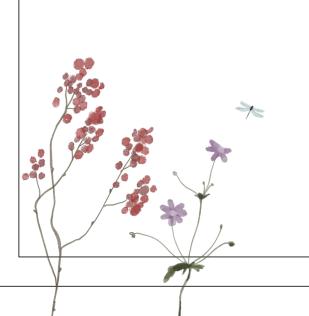
Summer berry Eton mess with toasted pecan nuts Italian chocolate profiteroles

Blueberry and raspberry cheesecake (£1.00 supplement)

White chocolate and Bailey's cheesecake (£1.00 supplement)

Double chocolate tart with whipped mascarpone and nut praline (£2.00 supplement)

Amaretto and Baileys Tira mi Su







SOMETHING DIFFERENT



SHARING PLATTERS

Mediterranean breads and dips Warm flat breads, focaccia and home-made grissini served with Tzatziki, hummus, marinated olives, tirokafteri, olive oil and balsamic vinegar

Spanish platter Valencian tomato bread, stuffed piquillo peppers, marinated olives, chorizo and Manchego cheese (£2.50 supplement)

Mediterranean platter
Prosciutto, chorizo, salami, mortadella, hummus,
home made pickled onions, feta cheese, focaccia,
wild Rocket and parmesan $(\pounds 2.50\ supplement)$

Geordie platter Ham bock terrine, pork pie, boney roasted bam, peas pudding, pickled onions, crispy crackling, tempura black pudding and pulled pork scrumpets (£3.50 supplement)





LITTLE PEOPLES MENU



£13.95 per child

STARTERS

Tomato or cream of chicken soup with crusty bread

Delicious baked dough balls with tomato and basil sauce

Home-made crispy chicken goujon salad with tomatoes, cucumber, lettuce and mayonnaise

MAINS

Super duper spaghetti Bolognese with cheese sprinkles

Breaded chicken breast with homemade chunky chips

Homemade 100% brilliant beef burger, topped with cheese, onion rings and chunky chips

Magnificently crispy homemade fish fingers and chunky chips

Succulent grilled chicken skewers with roasted pepper sauce and rice

Fun filled Italian pizza bread topped with ham, tomatoes, rocket and pesto and chunky chips

Cheesy omelette made with free range eggs and chunky chips

DESSERTS

Ice cream with monkey's blood, sprinkles and wafer

Chocolate fudge cake with cream

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Treat the little ones to half portions of the adult menu from £19.95

All children menus are priced per child up to the age of 12 years. Under 2's eat free.



BUFFETS



Choose from our buffet selection, ranging form flamboyant finger foods to a more substantial fork buffet.

Let your guests mix and match to create their perfect plate!

MEDITERRANEAN FINGER BUFFET

£10.00 per person

Selection of cured meats

Selection of open and closed freshly made sandwiches

Southern fried chicken goujons

Beef or lamb koftas with hummus and pitta

Grilled halloumi and vegetable kebabs (V)

Sun blushed tomato and brie quiche (V)

Chilli nachos, salsa, sour cream and jalapenos (V)

Deep fried ladies fingers (V)

Selection of freshly made pizza slices

TUSCAN FORK BUFFET

£15.00 per person

Selection of cured meats

Selection of bruschetta and open sandwiches

Beef or lamb koftas with hummus and pitta

Grilled balloumi and vegetable kebabs (V)

Roasted baby potatoes, salsa, sour cream, jalapenos and cheddar cheese (V)

Potato salad with wholegrain mustard and chives (V)

Mixed leaf, rocket, red onion and tomato salad with Parmesan shavings (V)

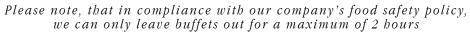
Penne pasta with roasted vegetables, sun blushed tomatoes and berb mascarpone (V)

Selection of freshly made pizza slices and garlic ciabatta

Penne pasta with chicken, mushroom and cream sauce

Lasagne al forno

Fajita spiced loaded cheese and pancetta skins with homemade guacamole











BUFFETS



MEDITERRANEAN FORK BUFFET £20.00 per person

Greek beef stifado

Chicken fricassee with red peppers, mushrooms and cream

Steamed jasmine rice (V)

Penne pasta with roasted vegetables, sun blushed tomatoes and herb mascarpone (V)

Roasted baby potatoes, salsa, sour cream, jalapenos and cheddar cheese (V)

Mixed leaf, rocket, red onion and tomato salad with Parmesan shavings (V)

Beef or lamb koftas with hummus and pitta

Smoked salmon and prawns Marie Rose

Spanish meat balls with spiced tomato sauce

Platter of Italian style fried sea food with lemon aioli

Chocolate Alabama fudge cake

Chocolate Profiteroles

Amaretto and Baileys Tira mi Su

EVENING LIGHT BITES

Fish and chip cones \$8.50 per person Individual cones of locally sourced baddock and chunky chips Hot meat baps \$8.50 per person Keeping it simple with a selection of hot baps, choose from sausage, beef or shredded pork, all served with chunky chips or seasoned wedges

Please note, that in compliance with our company's food safety policy, we can only leave buffets out for a maximum of 2 hours



