

Breakfast Menus

Why Not start the day with a hearty breakfast!

Full English Breakfast

- Orange Juice
- Grilled Back bacon, Lashfords Sausages, Fried Egg, Mushrooms, Baked Beans, Tomatoes and Hash Browns
- Brown and White Toast with Butter and preserves
- Freshly Brewed Tea and Coffee



£11.95 per person

Continental Breakfast

- Orange Juice
- Selection of Danish Pastries
- Croissants with Butter and Preserves
- Fresh Fruit Kebabs
- Freshly Brewed Tea and Coffee



£9.00 per person

Additional Options

Tea or Coffee	£2.25
Tea, Coffee and Biscuits	£2.75
Tea, Coffee and Danish Pastry	£3.50
Tea, Coffee and Bacon Roll	£3.95
Tea, Coffee and Cake	£4.25
Orange Juice – Litre Jug	£5.00
Mineral Water – 750ml Bottle	£4.00



All items are subject to availability and change, costs are per person and inclusive of VAT at the current rate

Working Lunch Menus

Don't want to break the rhythm, stay at your table and eat on the go!



Menu 1

- Selection of Freshly made Sandwiches on White and Wholemeal Bread
- Choose from either Bowls of Chunky Chips or Kettle Crisps
- Fresh Fruit Platter
- Mini Confectionary Selection

£8.95 per person

Please note a minimum number of 5 is required for this menu



Menu 2

- Selection of Freshly made Sandwiches on White and Wholemeal Bread
- Choose from either Bowls of Chunky Chips or Kettle Crisps
- Pork Pie and Scotch Eggs with Homemade Piccalilli
- Fresh Fruit Platter
- Selection of Handmade Cakes

£11.45 per person

Please note a minimum number of 10 is required for this menu



All items are subject to availability and change, costs are per person and inclusive of VAT at the current rate

Finger Buffet Menus



Menu 1

- Selection of Freshly made Sandwiches on White and Wholemeal Bread
- Cajun Spiced Chicken Skewers
- Homemade Sausage Rolls with Spiced Tomato Chutney
- Vegetable Spring Rolls with Sweet Chilli Dip
- Chunky Chips
- Fish Goujons with Homemade Tartare Sauce and Lemon
- Onion Bhajis with Mango Chutney

£13.95 per person



Menu 2

- Selection of Freshly made Sandwiches and Wraps
- Smoked Salmon and Asparagus Quiche
- Spiced Chicken Strips with BBQ Sauce
- Beef Teriyaki Skewers with Honey and Sesame Dip
- Chunky Chips
- Pulled Pork Sliders with Apple Ketchup
- Selection of Cakes

£16.50 per person



Please note a minimum number of 10 is required for these menus

All items are subject to availability and change, costs are per person and inclusive of VAT at the current rate

Hot Fork Buffet Menus

Please select 3 main course options (inc vegetarian option) and two desserts

Meat Selection

- *Beef Bourignon
- *Chicken Curry
- *Shepherds Pie
- *Chicken Chasseur

Fish Selection

- *Blackened Salmon with Jambalaya Rice
- *Homemade Fish Pie



Vegetarian Selection

- *Penne Pasta, Porcini Mushrooms and Shaved Parmesan
- *Roasted Vegetable Melanzane, with Tomato and Orgegano Sauce
- *Leek, Sunblush Tomato and Goats Cheese Tartlet with Beetroot Carpaccio

All main courses will be served with Seasonal Vegetables and Potatoes or Rice and Pasta subject to the dishes chosen

Dessert Selection

- *Eaton Mess
- *Chocolate Tart with Chantilly Cream
- *Lemon Cheesecake with Raspberries
- *Sticky Toffee Pudding with Custard and Toffee Sauce



One Course Buffet – £12.95 per person

Two Course Buffet - £16.95 per person

Please note a minimum number of 20 is required for these menus

For events with a total food spend per head of £25.00 or more no room hire will be incurred, subject to minimum numbers booked for the suite

All items are subject to availability and change, costs are per person and inclusive of VAT at the current rate

Banqueting Selector

When you are looking for a more formal dining experience choose from our Chefs fine selection of options

Soups

All soups are offered with Freshly Baked Rolls and Butter

- Seasonal Vegetable Soup, Chive Crème Fraiche £4.75
- Roast Tomato and Basil Soup with Herb Oil £5.25
- Spiced Parsnip Soup with Parsnip Crisps £5.45

Starters

- Compressed Trio of Melon, Seasonal Berries and Raspberry Gel £5.50
- Caramelised Red Onion Tart with Mushroom and Rocket £5.95
- Homemade Chicken Liver Parfait, Warm Brioche and Chutney £6.25
- Homemade Ham Hock Terrine, Apple Textures and Chefs Recipe Piccalilli £6.75
- Salmon and king Prawn Fishcake with Sauce Gribiche £7.25

Main Course

- Roast Breast of Chicken, Dauphinoise Potatoes and Red Wine jus £16.50
- Slow Cooked Crispy Pork Belly wrapped in Parma ham, with
Boulangere Potato and Whole Grain Sauce £17.75
- Pan Seared Seabass, Crushed Potato, Lemon & Chive Butter Sauce £20.00
- Duo of Cornfed Chicken, Roast Breast and Pie, Fondant Potato £22.50
- Braised Bavette of Beef, Horseradish Mash, Blade Bon Bon £23.95
- Roast Rump of Lamb, Dauphinoise, creamed leeks, rosemary jus **P.O.A**

Vegetarian Main Course

- Vegetable Wellington with Herb Cream
- Leek Sunblush Tomato and Goats Cheese Tartlet served with Beetroot Carpaccio
- Thyme Roasted Butternut Squash with Pea, Feta and Bean Risotto with Soused Vine Tomato

All vegetarian main courses £17.00

All items are subject to availability and change, costs are per person and inclusive of VAT at the current rate



Desserts

- Sticky Toffee Pudding with Custard and Toffee Sauce £4.95
- Strawberry and Ginger Cheesecake, Wild Strawberry Gel and Clotted Cream £5.25
- Vanilla crème Brulee, Blueberry and Lemon Shortbread £5.50
- Warm Chocolate & Peanut Brownie with Caramel Ice Cream £6.25
- Classic Lemon Tart, Raspberry Sorbet and Blackberries £6.50



Cheese Course

- Mature Cheddar, Creamy Brie and Tradition Stilton,
Served with Homemade Chutney, Celery, Grapes and Biscuits

Individual Plate £4.95

Platter for 10 £45.00



To Finish

- Freshly Brewed Tea and Coffee £2.25
- Freshly Brewed Tea, Coffee and homemade petit fours £3.00

For events with a total food spend per head of £25.00 or more no room hire will be incurred, subject to minimum numbers booked for the suite

All items are subject to availability and change, costs are per person and inclusive of VAT at the current rate

Afternoon Teas

Traditional Afternoon Tea

Selection of Freshly Made Finger Sandwiches
Home Made Fruit Scones with Cream and Preserves
Chefs Homemade Cakes
Freshly Brewed Tea and Coffee

£10.95

High Tea

Selection of Freshly Made Finger Sandwiches
Mini Savoury Tartlets and Sausage Rolls
Home Made Fruit Scones with Cream and Preserves
Chefs Homemade Cakes
Freshly Brewed Tea and Coffee

£12.95

Please note a minimum number of 10 is required for this menu

All items are subject to availability and change, costs are per person and inclusive of VAT at the current rate