

# BREAKFAST MENU

## TRADITIONAL BUFFET BREAKFAST

Minimum of 12 person

Please choose 6 items per party:

Thick cut Bacon back  
Pork and leek sausages  
Black pudding  
Hash browns  
Baked Beans  
Mushrooms

Eggs- scrambled or poached.  
Roast or plum tomatoes  
Toast/Fried bread

.....  
OR - Baps and Sandwiches

Thick cut back bacon  
Pork and leek Sausage

AND/OR Continental Pastries

Danish pastry selection  
Croissant or Pain au choc

# GOLD BUFFET MENU

## SANDWICH BUFFET

Tuna and mayo Crunch  
Mature cheddar and spring onion  
Free range egg and Cress  
Gammon ham and tomato chutney  
Coronation chickpea with mango chutney  
(vegan)  
  
Home baked sausage rolls or Local produce  
pork pie.  
  
Individual Cheddar and red onion quiche  
Kettle crisp selection

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## OPTION 2

### MEAT PLATTER BUFFET

Choose 2 items  
Roast Beef Gammon Ham Roast  
Chicken Breast  
  
Roast pork Roast turkey  
Vegan and vegetarian options available

with a selection of matched condiments,  
Artisan breads and butter

Local produce hand raised pork pie and  
home baked sausage roll **served with  
chutneys and pickles.**

Individual ham hock and cheddar quiche  
Individual red onion and red Leicester  
quiche

## SALADS - CHOOSE 2

Red cabbage, beetroot, red onion and  
carrot slaw  
Heritage tomato, red onion and fresh basil  
New potato with sea salt, herb and virgin  
olive oil dressing  
Roasted Mediterranean vegetable Cous  
Cous  
  
Fusilli tricolor pasta with sun-blushed  
tomatoes, parmesan and basil

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## LOADED POTATO WEDGES

add any three toppings:

Garlic mayo-BBQ sauce-Cajun spice-  
jalapenos, cheese/parmesan  
Salsa-fried onions-bacon bits-sweet chilli-  
Siracha-sour cream

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## EXTRA ITEMS

Buffet cake boards  
Selection of classic traybake cakes

## ADD SOMETHING HOT

Mini Bhajjis and samosas with mango  
Chutney and Raita V  
  
Marinated chicken wings  
Pini/Piri-BBQ-Cajun-Chinese  
BBQ Pulled pork sliders with slaw  
Beef brisket mini pie  
chicken & mushroom mini pie  
Broccoli, cauliflower and cheese min pie  
**vegan**

# DAY DELEGATE MENU

## ARRIVAL BREAKFAST MENU

Grilled back bacon brioche roll.

OR

Pork and leek Sausage/vegetarian sausage brioche roll

OR

Continental pastry selection

Selection of Teas, Coffee and biscuits

..... OR .....

## BUFFET LUNCH MENU

Tuna and mayo Crunch   Mature cheddar and spring onion  
Free range egg and Cress   Gammon ham and tomato chutney  
Coronation chickpea, mango chutney & rocket (vegan)

Home baked sausage rolls or Local produce pork pie.  
Individual Cheddar and red onion quiche  
Kettle crisp selection

## AFTERNOON

Selection of Teas, Coffee and biscuits

# EVENT MENU

## FORK MENU

### OPTION 1

Classic Beef Bourguignon

Tender Beef in a rich red wine, mushroom & herb sauce

Tarragon and garlic Chicken

Chicken Fillet strips served with white wine and Tarragon sauce.

Tuscan Chicken

Diced chicken fillet with a sundried tomato pesto and cream sauce served

Orchard farm Pork meatballs

Served in a Thatcher's cider, sage and wholegrain mustard sauce

Crab and Salmon Croquettes

Handmade croquettes coated with panko breadcrumb s/w a homemade tartare sauce

Mushroom Stroganoff

A selection of exotic mushrooms in a traditional stroganoff sauce

**Served with either Rosemary & sea salt Roast potatoes or Herbed new potatoes**

**Seasonal vegetables**

### OPTION 2

Cantonese beef

Tender beef strips in a Ginger, soy and honey sauce

Asian chicken

Diced chicken fillet in a curry spiced tomato and onion sauce

Thai vegetable green curry

Cauliflower, chickpea and red peppers in a fragrant coconut, herb & spice sauce

**Served with fragrant steamed rice, Mini Naan breads, poppadums and chutney selection**

### OPTION 3

## PIE AND MASH MENU

Steak, Harvey's Ale & Mushroom Pie

Chicken, Gammon & Leek Pie

Chicken and Mushroom Pie

Lamb Hot Pot Pie

Broccoli, Cauliflower & Cheese [VEGAN]

Butternut, Bean & Cheese Pie [VEGAN]

**Served with buttered mash potato/ chips, minted mushy or garden peas and a rich red onion gravy**

## HOMEMADE DESSERT

Salted caramel chocolate pot

Lemon posset with a biscuit crumb topping

Classic Crème Brulé with shortbread

# EVENT MENU

## STARTERS

Choice of soup – choose 1:

**Cream of broccoli & Blue Cheese - Roasted Butternut & Chilli**  
**Roast Tomato, Red pepper & rosemary - Petit pois, Spinach & Pesto**

Chicken & apricot terrine s/w chutney and sourdough crostini  
Crayfish and prawn with a bloody Mary cocktail sauce.

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## MAIN COURSE

Party of 35 or under: please choose 1 option:  
Party of 35 or over: please choose 2 options

Beef striploin

Striploin steak served with a rich red wine and shallot bourguignon style sauce

Tuscan Chicken

Oven baked chicken fillet with a sundried tomato pesto and cream sauce

Loin of pork

Orchard farm loin of pork with an apple and sausage meat stuffing s/w a wholegrain mustard and sage sauce

Crab and Salmon fishcake

Handmade cake coated with panko breadcrumb s/w a homemade tartare sauce

**All served with either**

Rosemary & sea salt Roast potatoes or Herbed new potatoes  
Seasonal vegetables

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## HOMEMADE DESSERT - CHOOSE 1

Salted caramel chocolate pot

Lemon posset with a biscuit crumb topping

Classic Crème Brulé with shortbread

# CHRISTMAS MENU

## STARTERS

Spiced parsnip soup with crispy bhaji garnish and warmed Naan bread (vegan)

Honey glazed ham hock terrine, Fig & onion chutney with toasted Brioche.

Crayfish and prawn with a bloody Mary cocktail sauce.

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## MAIN COURSE

Chicken roulade with a chestnut & cranberry stuffing wrapped with smoked streaky  
bacon

Beef Brisket slow roasted with Thyme, garlic and Shallots

Mushroom, Spinach & white truffle oil suet pudding (vegan)

All served with a rich red wine gravy, Honey glazed carrots and parsnips, roasted Brussel  
sprouts with Sea salt & herb roast potatoes.

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## DESSERTS

Christmas pudding with a brandy cream

Chocolate & orange pot with a ginger biscuit crumb topping