



MENUS

# FINGER BUFFET MENU

## FINGER BUFFET A

£9.95 PER PERSON

- SELECTION OF SANDWICHES ON WHITE and Wholemeal Bread
- MINI SAUSAGE ROLLS
- VEGETABLE SAMOSAS
- BREADED CHICKEN WITH SWEET CHILLI DIP
- VARIOUS PIZZAS
- ROAST VEGETABLE KEBABS WITH DIPS
- ASSORTED MINI QUICHES

ALSO AVAILABLE:

TEA & COFFEE £1.00 PER PERSON

DESSERTS FROM £2.00 PER PERSON

## FINGER BUFFET B

CHOOSE 6 ITEMS

£13.50 PER PERSON

- SELECTION OF SANDWICHES ON WHITE and Wholemeal Bread & Wraps
- VARIOUS PIZZAS
- CHICKEN SATAY SKEWERS WITH PEANUT BUTTER & CORIANDER SAUCE
- LAMB KOFTAS WITH MINT YOGHURT DIP
- GOATS CHEESE AND Caramel ised Onion Bruschetta
- CRISPY DUCK SPRING ROLLS
- CHERRY TOMATO AND Mozzarella SKEWERS WITH FRESH BASIL
- DEEP FRIED TIGER PRAWNS WITH SWEET CHILLI DIP
- BEEF TERYAKI SKEWERS AND SOY SAUCE

ALSO AVAILABLE:

TEA & COFFEE £1.00 PER PERSON

DESSERTS FROM £2.00 PER PERSON

# Afternoon Tea

## SMALL AFTERNOON TEA

£6.50 per person

- Homemade Scones Served Warm with Strawberry Jam and Dorset Clotted Cream
- Choice of Teas

## LARGE AFTERNOON TEA

£10.00 PER PERSON

- Tray bake
- Assortment of Sandwiches
- Homemade Scones Served Warm with Strawberry Jam and Dorset Clotted Cream
- Choice of Teas



# Canapes Menu

Choose 3 items £13.50 per person

or 6 items £12.00 per person

Additional items £2 per person

## Served Cold

- Braised Ham Hock with Celeriac Remoulade
- Hot Smoked Salmon with Chives & Shallot Mayonnaise & Crostini
- Smoked Chicken with Parma Ham & Caramelised Red Onion Jam
- Soused Herring with Granny Smith Apple, Gherkins & Celeriac on a Pumpnickel Crouton
- Scottish Beef Tartlet, Quail's Egg & Chive Mayonnaise
- Sesame Crusted Seared Tuna with Wasabi Mayonnaise
- Oak Smoked Scottish Salmon, Warm Blinis, Caviar & Creme Fraiche
- Stuffed Cherry Tomatoes with Spiced Couscous and Mint
- Somerset Brie Cheese with Quince Jelly & Chives
- Rosary Goat's Cheese with Mango and Red Chili Salsa

## Served Hot

- Braised Beef, Mushroom & Parsley Croquettes with Mustard Dressing
- Warm Clam & Crab Puff with Tarragon & Mayonnaise Mayonnaise & Crostini
- Herb Crusted Beef Tournedos with Red Onion Marmalade
- Herbed Fish Cakes with Tartare Sauce
- Mini Spanish Chorizo Skewers
- Crispy Pork Belly in New Potato with Sage & Apple Compote
- Wild Mushroom, truffle Oil & Parmesan Cheese Risotto Ball
- Tempura Asparagus with Bearnaise Sauce
- Mini Sun Blushed Tomato & Black Olive Quiche

# BANQUETING MENU

£25.00 PER PERSON

## STARTERS

- Prawn & Crab Cocktail with Shredded Baby Gem Lettuce & Toasted Sour Dough
- Smoked Duck Breast & Fig with Chicory & Orange Salad & Port Dressing
- Plum Tomato, Avocado & Buffalo Mozzarella with Basil & Tomato Dressing
- Layered Smoked Salmon Terrine with Warm New Potato, Spring Onion & Creme Fraiche Salad
- Beetroot & Goat's Cheese Salad with Poached Shallots & Red Wine Vinaigrette
- Cantaloupe Melon & Parma Ham with rocket Salad & Crumbled Feta Cheese
- Caramelised Cauliflower Soup with blue cheese toast
- Chunky Tomato & Bacon Soup
- Leek & Potato Soup with Truffle Oil

## MAIN COURSES

- CHICKEN Breast Topped with Tomato & Cheese Fondue served with Potato Fondant, Buttered Leeks & White Wine & Thyme Sauce
- Braised Blade of Beef with Bourguignon Garnish, Green Beans & Mash Potatoes
- Slow Roasted Pork Belly with Seared Black Pudding, Caramelised Apple & 3 Mustard Sauce
- Roast Salmon Supreme with Crushed New Potatoes, Minted Peas & Lemon Butter Sauce
- Pan Fried Cod Fillet with Mixed Green Beans & Mussel & Clam Broth
- Goat's Cheese & Mushroom Tart with Spinach, Saute New Potatoes & Grilled Asparagus
- Mediterranean Vegetable Stack with Red Pepper Coulis & Goat's Cheese Curd

## DESSERTS

- Chocolate Tart with Mixed Berry Compote
- Passion Fruit Cheesecake with Fresh Raspberries
- Pear Frangipane Tart with Vanilla Ice Cream
- Mixed Fruit Salad with a Jug of Cream
- Assorted English Cheeses with Quince Jelly & Mixed Crackers
- Lemon Posset with Almond Shortbread
- Dark Chocolate Mousse with Hazelnut & Orange Biscotti
- Vanilla Panna Cotta with Fresh Berries

# Banqueting Menu

Optional Extras £2.00 PER PERSON

## Amuse bouche

- Butternut Squash Soup with Almond Foam
- Saute Girolles on Parmesan & Herb Crostini
- Beef Carpaccio with Rocket Pesto & Shaved Parmesan
- Parma Ham & Fresh Fig with Rosary Goat's Cheese & Port Balsamic Reduction

## Sorbets

- Lemon & Raspberry
- Watermelon
- Orange & Mango

ALSO AVAILABLE

TEA & COFFEE £1.00 PER PERSON

# BBQ Menu

CHOOSE 3 items from Mains

£13.95 PER PERSON

## Mains

- Homemade Chicken & Coriander Skewers
- Mediterranean Vegetable Kebabs
- BBQ Marinated Chicken Fillet
- Prime Cut Beef Burger
- Traditional Pork Sausages
- Salmon & Prawn Skewers

## Inclusive Items

- Freshly Made Potato Salad
- Traditional Caesar SALAD
- 3 Cabbage Coleslaw
- Garlic Pizza Bread
- Mixed Salad

AVAILABLE:

May to October



# DAILY DELEGATE PACKAGES

## HALF DAY

(MINIMUM OF 10 GUESTS)

### INCLUSIVE OF:

- HIRE OF MEETING ROOM
- FLIP CHARTS & PENS
- PROJECTOR & SCREEN
- TEA AND COFFEE ON ARRIVAL
- MID-MORNING TEA AND COFFEE
- TABLE REFRESHMENTS
- FRUIT BASKET
- AMPLE FREE PARKING

## FULL DAY

(MINIMUM OF 10 GUESTS)

### INCLUSIVE OF:

- HIRE OF MEETING ROOM
- FLIP CHARTS & PENS
- PROJECTOR & SCREEN
- TEA AND COFFEE ON ARRIVAL
- MID-MORNING TEA AND COFFEE
- HOT BUFFET LUNCH
- TABLE REFRESHMENTS
- FRUIT BASKET
- AFTERNOON TEA AND COFFEE
- AMPLE FREE PARKING

# BUSINESS BREAKFAST BUFFET

## FEEL GOOD OPTION

(MINIMUM OF 10 GUESTS)

£7.50 + VAT PER PERSON

### INCLUSIVE OF:

2 HOURS ROOM HIRE

- Greek Natural yoghurt with  
WALNUTS and RASPBERRIES
- Pastries and Croissants
- Seasonal Fruit Salad
- Selection of Fresh Fruit  
Juice

## GUILTY PLEASURE

(MINIMUM OF 10 GUESTS)

£8.50 + VAT PER PERSON

### INCLUSIVE OF:

2 HOURS ROOM HIRE

- CUMBERLAND SAUSAGE
- GRILLED BACON BACK
- FRIED MUSHROOMS
- GRILLED TOMATOES
- SCRAMBLED EGGS
- BAKED BEANS
- HASH BROWNS
- TOAST

### ALSO AVAILABLE:

TEA AND COFFEE £1.00 + VAT PER PERSON