



Party Menus

A selection of menus suitable for gatherings of 15 to 50 people

Celebration menu

3 courses £37 / 2 courses £28

minimum 15 guests / choose one option from each course / served plated

Starters

Cotswold Ham Hock terrine, red onion marmalade, baby leaves, balsamic reduction
Summer salad, baby leaves, strawberries, avocado, snapped peas, walnuts & balsamic dressing (ve)
Posh prawn cocktail, prawns, king prawns, iceberg, chopped apple, lemon, bloody Mary sauce
Deep fried Panko crumbed brie with port & cranberry sauce (v)

Main Courses

Chicken supreme, pin bone chicken breast with mozzarella cheese, sauteed new potatoes, greens & a creamy tarragon & mushroom sauce

Fillet of salmon poached with a dill & caper sauce, sauteed new potatoes & seasonal greens

Ribeye steak, 8oz steak cooked to your liking served with house fries, tomato & mushrooms *£5 supplement*

Shank of lamb, creamed potatoes, glazed vegetables & root vegetable ragout *£6 supplement*

Cauliflower steak, Cajun spiced cauliflower steak with mustard mash, seasonal greens served with a mushroom & tarragon sauce (v)

Desserts

Mango, lime and coconut cheesecake
Chocolate brownie, caramel sauce, vanilla ice cream
Sticky toffee pudding served warm with vanilla ice cream
Vegan chocolate fudge cake with vegan vanilla ice cream (vg)

Get together menu

2 courses £30 / 3 courses £37

minimum 30 guests / choose one option from each course

Starters – plated

Cotswold Ham Hock terrine, red onion marmalade, baby leaves, balsamic reduction
Summer salad, baby leaves, strawberries, avocado, snapped peas, walnuts & balsamic dressing (ve)
Posh prawn cocktail, prawns, king prawns, iceberg, chopped apple, lemon, bloody Mary sauce

Summer buffet

Chicken breast stuffed with thyme & onion stuffing, wrapped in bacon, creamy white wine sauce
Fillet of salmon roasted with lemon and citrus, hollandaise
Baby roast new potatoes
Broccoli and cauliflower cheese with crispy pancetta
Medley of seasonal vegetables
Chinese noodle salad
Moroccan spiced vegetable cous cous

Or

Sunday roast buffet – perfect any day

Hot buffet of carved topside of roast beef and roast crown of turkey
garlic and rosemary roasted potatoes, Yorkshire puddings
thyme & onion stuffing, pigs in blankets
roasted parsnips,
cauliflower cheese, seasonal vegetables,
chef's gravy

Desserts - plated

Mango, lime and coconut cheesecake
Sticky toffee pudding
Chocolate brownie, caramel sauce, vanilla ice cream

Fork menu

two courses / £26 per person

minimum 40 guests

Selection of hot dishes followed by plated dessert

Hot buffet

Chicken, Ham & Leek Pie

Beef Lasagne

Vegetarian Mousakka

Garlic Baguette

Honey & Thyme Roasted Baby Potatoes

Cheesy Cauliflower & Broccoli Bake

Mixed Green Salad with Balsamic Dressing

Dessert – served plated (choose one)

Chocolate Brownie, caramel sauce

Mango, lime and coconut cheesecake

Burger builder menu

two courses £27 / three courses £35

minimum 40 guests

for smaller groups, meals can be ordered individually plated

Starter

Loaded potato skins, baby corn on cob, salsa, sour cream

Main Course – buffet style

Selection of beef patties, buttermilk chicken burgers and spicy bean burgers

Salsa, harissa mayo, onions, tomatoes, gherkins, chutney

Brioche buns

Skewers with sausage, onions, tomatoes and peppers

Spicy wedges

House slaw

Dessert – waffle bar

Belgian waffles with choice of various toppings

including whipped cream, ice cream, fruit coulis, chocolate ganache and salted caramel sauce

Afternoon tea menu

*£25 per person
minimum of 20 guests*

Savoury selection (please select four)

Prawn, cucumber and guacamole mini wraps
Red pepper, cucumber and cream cheese mini wraps
Salmon and cucumber finger sandwiches
Egg and cress finger sandwiches
Smoked salmon and cream cheese finger sandwiches
Ham, tomato and cheddar finger sandwiches
Smoked salmon and crème fraiche blinis
Crostoni bites with various toppings
Mini savoury quiches
Devils on horseback
Cocktail size open sandwiches (meat, fish, salad)

Sweet selection (please select two)

Variety of cupcakes
Macaroons and meringues
Variety of cake slices - brownies, blondies, vanilla cheesecake topped with coulis)
Vol au vents filled with fruit and cream
Mini tartlets filled with crème patisserie and fresh strawberries

Scones with jam and clotted cream (two per person)

Tea & Coffee