

Banqueting Menus

When selecting your menu, please note that we offer a choice of three starters and three main courses

Banqueting meals are available for parties of 25 persons or more

Dinner/Dances on Friday and Saturday evenings, minimum number is 200 persons

We do not have facilities for buffet only in The Hotel on Friday and Saturday evenings

Finger buffets on Monday - Thursday evenings, minimum number is 50 persons

Buffets available in **Qube** Thursday and Friday only, minimum 100 persons

Starters

Chef's homemade soup

Cocotte of sautéed mushrooms finished in a brandy, garlic and fresh herb sauce, glazed with Italian cheese

Platter of Royal Greenland prawns served on a mixed leaf salad with Marie Rose sauce

Chicken Caesar salad with crispy bacon, croutons and parmesan shavings
Smoked salmon terrine served on dressed salad leaves, drizzled with a chive and lime dressing

Feta cheese, sundried tomato, crispy smoked bacon and olive salad drizzled with a pesto and balsamic dressing

Pate à la Maison served with a Grand Marnier and redcurrant jelly, crisp salad leaves and toast

Oak smoked trout and prawn platter coated with Andalous sauce and served with brown bread

Fanned honeydew melon with a selection of fresh fruits, forest fruit coulis and raspberry sorbet

Main Courses

Roast loin of pork coated in a leek, white wine and Dijon mustard sauce **£22.25**

Traditional roast turkey breast served with sage and onion seasoning, bacon wrapped chipolata, cranberry sauce and gravy **£22.75**

Roast Chicken supreme served with chestnut stuffing, bacon wrapped chipolata and jus roti **£22.75**

Chicken supreme filled with basil and mozzarella cheese, wrapped in parma ham and served with tomato and basil sauce **£24.50**

Breast of chicken wrapped in bacon topped with a creamy smoked cheese and leek sauce **£24.50**

Roast beef with Yorkshire pudding and rich gravy **£25.50**

Supreme of Scottish salmon with asparagus, dill and prawn sauce **£24.50**

Roast leg of lamb studded with thyme served with creamy mint and Drambuie sauce **£26.00**

Fillet steak topped with pate and wild mushroom duxelle encased in puff pastry served with a Bordelaise sauce **£26.75**

Sweet

Wide selection of sweets (to be discussed when finalising your booking)

Coffee, cream and mints

THE PRICE OF THE MAIN COURSE INCLUDES: Starter, Main Course, Sweet, Coffee, Cream and Mints

If you are interested in booking a Wedding Reception, please ask our Reception for the "WEDDING BROCHURE"

Buffets

Finger Buffet 'A'

A selection of white and wholemeal sandwiches

Chicken drumsticks

(tandoori, tikka, and breadcrumbed)

Assorted quiche

Sausage rolls

Pork pie

Savoury scotch eggs

Selection of mini vegetarian savouries

Onion bhajis

Samosas

Aloe tikka with minted dip

Rosti potato and feta cheese pockets

Deep-fried battered onion rings

Spicy wedge fries

£10.50 per person

Finger Buffet 'B'

A selection of white and wholemeal sandwiches

Chicken drumsticks

(tandoori, tikka, barbecue and breadcrumbed)

Assorted quiche

Sausage rolls

Pork pie

Savoury scotch eggs

Monteray jack cheese and onion goujons

Mini vegetable samosas

Duck and hoi sin spring rolls

Hot chipolata pork sausages

Carrot and coriander goujons

Deep fried onion rings

Spicy wedge fries

Sweet potato and curry bites

£11.50 per person

Finger Buffet 'C'

Sliced boiled ham

Warm chicken drumsticks

Assorted quiche

Cottage cheese

Cheddar cheese and biscuits

Mixed salad bowl

Pasta salad

Rice salad

Coleslaw

Deep fried potato wedges or new potatoes

Warm bread rolls and butter

Selection of fresh fruit

£13.00 per person

Hot Buffet

Fruity chicken curry

Chilli con carne

Button mushroom Dijonnaise

Breast of chicken in Veronique sauce

Hot savoury rice

Garlic and herb bread slices

Savoury jacket potato or buttered new potatoes

Deep fried potato wedges

Poppadums with mango chutney and minted

yoghurt dip

Vegetable dim sum with oriental dip and prawn

crackers

Sweet potato and curry bites

Choice of sweet

£17.50 per person

Funeral Tea

A selection of white and wholemeal sandwiches

Pork pie

Assorted quiche

Spicy wedge fries

Onion rings

Sausage rolls

Savoury scotch eggs

Mixed buns

Tea and coffee

£10.50 per person

Conference Luncheons

Two Course Luncheon

(one starter and one main course may be chosen for each conference)

Starters

Chef's homemade soup of the day

Cocotte of creamy garlic mushrooms, glazed with Mozzarella cheese

Fan of honeydew melon with a selection of fresh fruits, berry compote and sorbet

Pate a la maison served with mixed salad leaves

Garlic bread slices topped with sliced mushrooms, basil and cheese

Platter of tuna, prawns and pineapple served with crisp salad, Marie Rose sauce

Main Courses

Roast English beef and Yorkshire pudding

Traditional roast turkey with bacon wrapped chipolata and stuffing

Salmon supreme coated in a lobster, dill and prawn sauce

Supreme of chicken in a leek and stilton cheese sauce

Penne pasta baked in a tomato and basil sauce with feta cheese, sundried tomatoes and diced peppers

£10.50 per person

Conference Buffet 'A'

A selection of white and wholemeal sandwiches

Chicken drumsticks

(tandoori, tikka, and breadcrumb)

Assorted quiche

Sausage rolls

Pork pie

Savoury scotch eggs

Selection of mini vegetarian savouries

Onion bhajis

Samosas

Aloe tikka with minted dip

Rosti potato and feta cheese pockets

Deep-fried battered onion rings

Spicy wedge fries

£8.95 per person

Conference Buffet 'B'

Sliced boiled ham

Warm chicken drumsticks

Assorted quiche

Cottage cheese

Mixed salad bowl

Pasta salad

Rice salad

Coleslaw

Deep fried potato wedges or new potatoes

Warm bread rolls and butter

Cheddar cheese and biscuits

Selection of fresh fruit

£9.95 per person

Working Lunch

Selection of white and wholemeal sandwiches

£4.50 per person

Selection of white and wholemeal sandwiches and chips

£5.50 per person

ALL PRICES EXCLUDE VAT WHICH WILL BE CHARGED AT THE APPROPRIATE RATE