

**Function Menu 1**  
**- Canapés -**

Smoked Scottish Salmon, Sour Cream and Spring Onion Crostini

Goats Cheese, Caramelised Red Onion on Granary Crouton

Prawn Cocktail and Marie-Rose Filo Basket,

Mushroom Pate and Chive Crostini

Cherry Tomato, Mozzarella and Olive Skewer with Pesto Dressing

Chicken, Guacamole and Crispy Chorizo Tartlet

Roast Beef, Rocket and Horseradish Cream Wrap

Crispy Chinese Duck Parcel with Plum Sauce

Cherry Tomato, Ham and Mozzarella Pizzetta

**Function Menu 2**  
**- Finger Food -**

THAI CHICKEN SKEWERS  
With chilli and coriander

SPICY LAMB SAMOSA  
With cucumber and yoghurt dip

ROAST MINI SAUSAGES  
With honey mustard

MUSHROOM PATE  
On a toasted chive crostini

TORTILLA CHIPS  
With sour cream, guacamole and salsa with melted cheese

GRILLED FLAT BREADS  
With humous, marinated olives and tzatziki

RUSTIC POTATO WEDGES  
With sea salt and dips

SMOKED SALMON  
With cream cheese and spring onion crostini

VEGETABLE SPRING ROLLS  
With sweet and sour sauce

TEMPURA FRIED BUTTERFLIED PRAWNS  
With sweet chilli dip

**Function Menu 3**  
**- Sandwiches -**

Selection of stuffed baguettes  
With rustic potato wedges

SMOKED SALMON  
With cream cheese and spring onions

Beechwood Smoked Ham  
With mustard mayonnaise

ROAST CHICKEN  
With watercress and sour cream

BRIE AND CRANBERRY  
With spinach salad

TUNA FISH AND CUCUMBER  
With mayonnaise

ROAST BEEF  
With horseradish cream

**Function Menu 4**  
**- Fork Buffet Menu A -**

BREADS, OLIVES AND HUMOUS

*Cold Meats and Fish*

BEECHWOOD SMOKED HAM, ROAST BEEF AND TURKEY  
With mustards and pickles

CRAYFISH & PRAWNS

With cucumber salad and chive crème fraiche

*Hot Food*

GREEN THAI CHICKEN CURRY  
With steamed rice

PENNE PASTA

With tomatoes, basil, chilli and olives

*Salads*

COLESLAW

POTATO SALAD

TOMATO, BASIL AND MOZZARELLA  
FUSILLI PASTA, PESTO AND ROCKET

*Desserts*

CHOCOLATE PROFITEROLES  
With chocolate sauce

VANILLA CHEESECAKE  
With raspberry coulis

**Function Menu 5**  
**- Fork Buffet Menu B -**

BREADS, OLIVES AND HUMOUS

*Cold Meats and Fish*

CHICKPEA FALAFEL  
With a cooling tzatziki

HONEY ROAST GAMMON, ROAST BEEF AND TURKEY  
With mustards and pickles

CRAYFISH & PRAWNS  
With cucumber salad and chive crème fraiche

*Hot Food*

SLOW BRAISED BEEF MADALLIONS  
with horseradish and juniper berry jus

GREEN THAI CHICKEN CURRY  
With steamed rice

PENNE PASTA  
With tomatoes, basil, chilli and olives

*Salads*

COLESLAW  
POTATO SALAD  
TOMATO, BASIL AND MOZZARELLA  
MIXED LEAF

*Desserts*

VANILLA CHEESECAKE  
With raspberry coulis

CHOCOLATE PROFITEROLES  
With chocolate sauce

LEMON TART  
With raspberry sauce

**Function Menu 6**  
**- Sit Down Dinner A -**

*STARTERS*

Chicken Caesar Salad  
with crispy bacon and shave Parmesan cheese

Roast Plum Tomato and Basil Soup  
with seasoned crostini

Smoked Salmon Pate  
with Granary toast

*MAINS*

Teriyaki Salmon Fillet  
With wok fried vegetables

Parma Ham & Mozzarella Stuffed Chicken Breast  
With pesto potatoes

Mushroom Ravioli  
with 3 cheeses and Basil cream sauce

*DESSERTS*

Lemon Tart  
With Raspberry sauce

White Chocolate Chip Brownie  
With Chocolate sauce

Selection of Ice Creams  
With Florentine wafers

**Function Menu 7**  
**- Sit Down Dinner B -**

*STARTERS*

Chilli Drizzled Salmon Skewers  
with a Vegetable Coleslaw

Deep-fried Breaded Goats Cheese  
with Rocket and Caramelised Red Onions

Crispy Duck Spring Rolls  
with Plum Sauce

*MAIN COURSES*

Grilled Sea Bass Fillet  
with buttered mash & Béarnaise sauce

Char grilled Rib Eye Steak  
With chunky chips & Peppercorn sauce

Field Mushroom Ravioli  
With baby spinach, three cheese sauce & toasted pine kernels

*DESSERTS*

NEW YORK BAKED CHEESECAKE  
With blueberries

White Chocolate Chip Brownie  
With Chocolate sauce

LEMON TART  
With raspberry sauce