



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 30 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 are available in The 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 a la maison served with a grand Marnier and redcurrant jelly, crisp salad leaves and toast

Oak smoked trout and prawn platter coated with Andalouse 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 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**

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 & Mints



BUFFETS



FINGER BUFFET 'A'

A selection of white and wholemeal sandwiches
Chicken drumsticks (assorted coatings)
Selection of quiche
Sausage rolls
Pork pie
Onion bhajis
Samosas
Sweet potato and curry bites
Monteray Jack cheese and onion balls
Crispy crumb coated cream cheese jalapenos
Deep fried onion rings
Spicy wedges

£14.95 per person

FINGER BUFFET 'B'

A Selection of white and wholemeal sandwiches
Chicken Drumsticks (assorted coatings)
Selection of quiche
Sausage rolls
Pork pie
Mini vegetable samosas
Hot chipolata pork sausages
Crispy crumb coated jalapeno peppers filled with cream cheese
Piri Piri chicken skewers
Korma & chicken tikka fillet split sticks
Deep fried onion rings
Spicy wedges
Hoi sin duck spring rolls

£15.95 per person

FINGER BUFFET 'C'

Platter of sliced Wiltshire ham and turkey breast
Side of poached salmon
Hot new potatoes
Spicy wedges with sweet chilli dip

Salads
Mixed green salad with Caesar dressing, mixed leaf salad, tomato, Cucumber, Red onion and peppers drizzled with a lemon and black pepper dressing

Coleslaw
Assorted bread roll and butter
Platter of mixed cakes and pastries
Or
Platter of cheese and biscuits

£15.95 per person

FINGER BUFFET 'D'

Hot roasted loin of local pork, sage and onion stuffing and apple sauce
Hot roast turkey breast
Platter of assorted cheese
Yorkshire Cheddar, Brie, Smoked Applewood Wensleydale and cranberry
Warm vegetarian quiche
Hot new potatoes
A selection of pickles and chutneys
Mixed leaf salad
With tomato, red onion, diced peppers with a vinaigrette dressing
Basket of freshly baked bread rolls
Cheese and biscuits

£15.95 per person

FINGER BUFFET 'E'

Authentic style Indian chicken curry
Beef lasagne
Herb roasted chicken breast coated in a leek and mushroom sauce
Vegetable and mushroom stroganoff
Steak, mushroom and Guinness pie
Hot new potatoes
Herb roasted vegetable medley
Fragrant white rice with chopped coriander
Poppadoms and naan bread
Deep fried spicy wedges with sweet chilli dip
Garlic bread slices
Warm ciabatta rolls

£19.95 per person

DESSERTS

£3.25 pp (choice of one)





BUFFETS



AFTERNOON TEA 'A'

Selection of sandwiches
Sausage rolls
Pork pie
Quiche
Spicy wedges
Prawn crouton balls
Duck spring rolls
Chicken and black bean sesame sticks
Chicken and ginger pastry bites
Selection of buns, scones, fruit loaf and cakes
Tea and coffee

£12.95

AFTERNOON TEA 'B'

Platter of sliced gammon
Platter of carved turkey
Platter of smoked salmon
Savoury jacket potato halves or new potatoes
Assorted warm bread rolls
Spicy wedges and salsa dip
Mixed leaf salad with Caesar dressing
Coleslaw
Pasta, mixed pepper and tomato salad
Assorted pickles
Selection of buns, scones, fruit loaf and cakes

£14.95

ADDITIONAL

Cheddar cheese, fruitcake with Port or Sherry

£3.25

HOG ROAST BUFFET

HOT DISHES (Choose any two items)

Lasagne / Chilli con carne / Chicken curry / Mushroom stroganoff
Vegetable lasagne / Salmon, prawn & broccoli taglatelli
Tuna & sweetcorn pasta bake

SALADS (Choose any two items)

Mixed green salad / Coleslaw / Greek salad / Rice salad
Couscous salad / Pasta salad / Potato salad

POTATOES & SIDES

(Choose any two items – extra item £1.50 pp)

Roast potatoes / Minted new potatoes / Spicy wedges
Jacket potatoes / French fries / Rice / Garlic bread
Warm Ciabatta bread / Vegetable medley
Mini Indian selection / Cheese and onion goujons / Onion rings
Piri Piri chicken skewers / Various quiche

£18.95

DESSERTS

Chocolate fudge cake / Raspberry ripple cheesecake
Bakewell tart / Lemon meringue tart / cheesecake
Tarte au citrone / Chocolate toberone torte

£3.25 pp

(Choice of one) Minimum numbers - 120 persons