

# *Function Menus*

## **BUFFET**

**MINIMUM 20/MAXIMUM 70 PEOPLE**

**FINGER BUFFET £6.95PP**

*Choices from:*

*Mini foccacia with toppings, Mini sausage rolls, Quiche, Chicken Satay, Vol au Vents, Smoked salmon blinis, Crudités, Classic sandwich selection, crisps*

**COLD BUFFET £9.95PP**

*Choices from:*

*Cold sliced meats (honey roast ham/roast beef/roast chicken/German salami). Variety of salads (potato/coleslaw/Waldorf/beetroot/provence bean salad/tomato/egg/cucumber & green salad leaves)  
Baked potato*

**HOT BUFFET £10.95PP**

*3 choices from:*

*Mexiican chilli and rice, Seafood paella, Beef or vegetarian lasagne, Beef or vegetable stroganoff, with rice, Italian meatballs with penne pasta, Macaroni topped with mature cheddar cheese, Cottage pie with seasonal vegetables, Sweet & sour chicken with rice, Broccoli & cauliflower cheese bake*

*There is also an Indian/Chinese hot buffet option, with a choice of 3 main courses, naan bread and rice*

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**CARVERY & BBQ**  
**MINIMUM 20/MAXIMUM 70 PEOPLE**

## **CARVERY £11.95PP**

*Choice of two roast joints of meat from honey roast gammon, roast sirloin, turkey breast, loin of pork and leg of lamb.*

*All served with skirlie and fresh market vegetables*

## **BBQ £8.95PP**

*Chicken or vegetarian kebabs  
Beef or vegetarian burgers  
Beef or vegetarian sausages  
Jacket potatoes  
Selection of salads  
Bread roll and butter*

## **FUNDRAISERS/FUNERAL TEAS £5.95PP**

*Classic sandwich selection  
(fingers or triangles on brown or white bread)  
Wraps, Sausage rolls, Fine pieces, Biscuits, Crisps*

*Desserts are available for all functions - £2 each*

*Choice of 2 from:*

*Chocolate fudge cake, Sticky toffee pudding, White chocolate & raspberry cheesecake, Strawberry gateaux.*

*All served with fresh cream or ice cream*

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SET MENU: MINIMUM OF 20 DINERS  
PRICES AVAILABLE ON REQUEST  
\*\* DISCOUNTS AVAILABLE FOR PARTIES OF 40 OR MORE \*\*

## CHOICES TO START YOUR SPECIAL MEAL

*Soup of the day with warm bread*

*Caramelised red onion & goats cheese filo tartlet (V)*

*Ardennes pate with Melba toast*

*Prawn marie rose platter*

*Trio of melon cocktail with passion fruit coulis (V)*

*Tempura battered prawns with sweet chilli dip*

## CHOICES OF MAIN COURSES

*Grilled 100z sirloin steak with full grill garnish, fries and a choice of pepper, dienne or blue cheese sauce*

*Braised lamb shank cooked in stout, barley and root vegetables, served on potato mash*

*Savoury Steak pie with mash or fried potatoes and fresh market vegetables*

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SET MENU: MINIMUM OF 20 DINERS

PRICES AVAILABLE ON REQUEST

\*\*DISCOUNTS AVAILABLE FOR PARTIES OF 40 OR MORE\*\*

## CHOICES OF MAIN COURSES CONTINUED

*Pan fried salmon fillet smothered with a smoked haddock and cream sauce  
served with fresh market vegetables and potatoes*

*Pan fried breast of chicken cooked in a white wine and mushroom sauce served  
with  
fresh market vegetables and potatoes*

*Fillet of beef stroganoff served with savoury rice and green vegetables*

*Spinach and ricotta tortellini masked with a tomato and herb sauce  
and shaved Parmesan. (V)*

*All of the above can be tailored to the clients needs.  
We can also cater for vegetarian, vegan and gluten free diets.  
(V). Vegetarian option.*

*To book your function please contact our clubhouse steward Audrey Grant to  
discuss  
your requirements and for information on pricing.  
Telephone 01224 735245 option 3.*