

Sit down meals

These are only some examples of the food we can create, please feel free to let us know if you have ideas of your own!

Starters

- Ham hock, cranberry and sage terrine with homemade onion chutney
- Garlic rubbed crostini bread with a rustic tomato, basil and onion salad, crumbled with goats cheese and dressed with balsamic glaze, rocket and micro herbs
- Homemade soup of your choice with crusty bread
- Creamy garlic mushroom on toasted brioche with dressed salad
- Marinated chicken wings with a sticky bourbon glaze, blue cheese dip
- Hendersons relish BBQ ribs with a pickled slaw
- Prawn salad wrapped in cucumber dressed with smoked salmon garnished with micro herbs and lemon crème fraiche
- Feta, pickled beetroot, walnut and mixed leaf salad dressed with basil oil

Mains

- Roasted chicken supreme with cauliflower puree and thyme infused gravy
- Rilette of beef, braised red cabbage with red wine and rosemary gravy
- Confit duck leg with port and cranberry sauce and buttered savoy cabbage
- Mediterranean vegetable terrine with basil and tomato sauce
- Feta, spinach and pine nut parcel with a lightly spiced red pepper sauce
- Coriander lime and chick pea spring roll with a sweet potato and coconut sauce.
(All the above served with roasted potatoes and seasonal vegetables)
- Glazed beef cheek with potato salad and bearnaise sauce served with dressed rocket and pickled red onion.
- Homemade beef and onion burger served with skinny fries, onion rings and coleslaw
- Beef, ale and potato pot pie served with mashed potato and crushed buttered peas
- Chicken and mushroom pie served with mashed potato and crushed buttered peas

Desserts

- Belgium chocolate orange torte with Chantilly cream and chocolate sauce
- Lemon mascarpone cheesecake with berry coulis
- Sticky toffee pudding with treacle sauce
- New York cheesecake with a topping of your choice
- Treacle and coconut tart with caramel sauce
- Chocolate brownie with chocolate sauce and vanilla ice cream
- Chocolate orange bread and butter pudding with orange scented crème anglaise
- Cheeseboard

1 course £28.50

2 course £33.50

3 course £38.50



Afternoon Tea £17.95 per person

Afternoon tea menu

A selection of sandwiches – Hand carved ham, Mature cheddar cheese, Salmon fillet cucumber and cream cheese, Egg mayonnaise and cress

Quiche – Red onion marmalade and cheddar

A selection of sponge cakes – Coffee, Chocolate and Lemon

Belgium Chocolate torte

Lemon Cheesecake

Scones with cream and jam

Tea and coffee

Afternoon Tea £19.95 per person

A selection of sandwiches – Hand carved ham, Mature cheddar cheese, Smoked salmon and cream cheese, Traditional cucumber, Egg mayonnaise and cress

Quiche – Red onion marmalade and cheddar

Pork pie

Homemade Sausage roll

A selection of sponge cakes – Coffee, Chocolate and Lemon

Belgium Chocolate torte

Lemon Cheesecake

Scones with cream and jam

Tea and coffee

BBQ style served platter

Option 1 - Sausage and burgers with bread buns	£20.00
Option 2 – Sausage, burgers and bourbon bbq pulled meat (either shoulder of pork or beef brisket)	£28.00

BBQ packages are served with a choice of 3 salads

- Mixed leaves, cucumber, tomato and onion
- Homemade red cabbage coleslaw
- Cumin pickled slaw
- Cucumber and mint couscous
- Mediterranean pasta salad
- Chickpea, bean and coriander salad
- Burger salad – Ice-burg lettuce, tomato, onion and gerkins

Yorkshire style served platter

Option 1 – Slow cooked Beef brisket in gravy, roast potatoes and Yorkshire pudding and braised red cabbage	£20.00
Option 2 – Cold Honey and mustard glazed gammon, mature cheddar, brie, piccalilli, Red onion marmalade, crusty bread and dressed mixed salad	£20.00
Option 3 – Have the lot!	£28.00

Vegan, vegetarian and gluten free equivalents available, please contact us for details

Hot and cold Buffets

Hot buffet options

Option 1 – Fajita style chicken with onions, peppers and warm tortillas	£15.00
Option 2 – Chilli, rice and nachos	£10.95
Option 3 – BBQ pulled pork sandwiches served on crusty French stick with coleslaw	£10.95
Option 4 – Pulled beef brisket with hendos gravy with a pickled red cabbage and onion slaw	£10.95

Cold buffet options

Option 1 **£5.95**

- A selection of sandwiches
- Sausage rolls
- Homemade quiches
- Salad

Option 2 **£6.95**

- A selection of sandwiches
- Pork pies
- Sausage rolls
- Coleslaw
- Homemade quiches
- Salad

Option 3 **£7.95**

- A selection of sandwiches
- Sausage rolls
- Pork pie
- Chicken Drumsticks
- Coleslaw
- Homemade quiches
- Basic green salad
- Pasta salad

***Disposable plates and cutlery included with all buffet options**