



## **Venue and Menu Packages**



### **Exclusive Hire Costs**

**This includes hire of the two floors, balcony and riverside seating area (weather permitting)**

**£200 for an evening party or reception  
£300 for a day and evening reception**

**Our alcohol and entertainment licence runs until midnight**

### **Capacity**

**80 for a seated meal with no dance area  
60 for a seated meal with dance area  
100 for an informal event over two floors**

### **Linen Charge**

**£1 per person to include linen tablecloths and napkins, wrapped in curling ribbon (variety of colours)**

### **Chair covers (Optional)**

**£3.50 per chair to include cover and sash (variety of colours)**

### **Deposits**

**To book a date one third of the total anticipated package must be paid, for the full payment schedule please refer to our terms and conditions**

## **Hot Roasted Pork Baps- £4.95 per head**

- Freshly carved and served with spicy apple sauce and stuffing
- As above but with salad leaves, cucumber, tomatoes, potato salad and coleslaw  
£7.95 per head
- As above but with selection of home-made desserts £11.95 per head

## **Continental Platter- £8.95 per head**

- Home made chicken liver pate
- Selection of british and continental cheeses
- Breads and home made chutney

## **Finger Buffets- £9.95 per head (choose from one of the following)**

*All items on the finger buffet are home made*

### **The British Finger Buffet**

- Selection of sandwiches with crisps OR Filled tortilla Wraps
- Marinated chicken drumsticks
- Salmon fishcakes
- Quiche lorraine or vegetarian quiche
- Honey and Mustard chipolata sausages
- Potato wedges
- Selection of dips

### **The Eastern Buffet**

- Selection of sandwiches with crisps OR Filled tortilla Wraps
- Vegetarian spring rolls
- Chicken satay
- Thai Fishcakes
- Vegetable samosas
- Onion Bhajis
- Selection of dips

### **The Mediterranean Buffet**

- Selection of sandwiches with crisps OR Filled tortilla Wraps
- Fish Goujons
- Lamb Koftas
- Margerita French bread pizzas
- Vegetable kebabs
- Chicken brochettes
- Selection of dips

## **Afternoon High Tea- £9.95 per head**

- To include finger sandwiches, home-made scones with clotted cream and jam, selection of chef's cakes and tea- presented on cake stands

## **Cold Fork Buffet- £14.95 per head**

- Assorted cold meat platter
- Assorted cold fish platter

All served with:

- Mixed leaves with dressing
- Potato salad
- Coleslaw
- Pasta salad
- Rice salad
- Cous cous salad
- Tomato and onion salad
- Cucumber marinated in mint yoghurt
- French bread

- To follow:

Chef's selection of Desserts. Eg. Baileys Cheesecake, Chocolate Brownie and Crème Brulee

## **Gala Buffet- £32.50 per head (Minimum of 50 people required)**

- Whole dressed poached salmon
- Honey glazed ham
- Roast rib of beef
- Seafood platter
- Chicken and thyme terrine

All served with:

- Mixed leaves with dressing
- Potato salad
- Coleslaw
- Pasta salad
- Rice salad
- Cous cous salad
- Tomato and onion salad
- Cucumber marinated in mint yoghurt
- French bread

- To follow:

Chef's selection of Desserts  
Cheese Board  
Coffee or Tea

## **Hot Fork Buffet- £15.95 per head**

- Please choose two from the following:

Chilli con carne

Beef and ale pie

Thai green chicken curry

Lasagne

Beef in red wine

Chicken a la king

Fisherman's pie

Shepherd's pie

Smoked salmon and mushroom pasta in a creamy white wine sauce

Beef Goulash

- Plus choose one vegetarian dish from the following:

Five bean chilli

Vegetable korma

Oriental vegetable stirfry

Mushroom stroganoff

Spinach and ricotta pasta

All served with

Fresh mixed vegetables

Minted new potatoes

Pilau rice

Mixed salad

French bread

- To follow:

Chef's selection of Desserts

**If you would like to suggest an alternative favourite dish,  
John will try and accommodate your needs**

### **Tea or coffee**

**If you would like tea or coffee after your meal this is £1.50 per person**

**Canapes- £4.50 per head (not available as a standalone menu)**

Red Pepper and Cream Cheese Mousse  
OR Goats cheese and cherry tomato  
Mackerel Pate OR Salmon Mousse  
Chicken terrine OR Liver Pate

**BANQUETING MENU- £25.95 PER HEAD**

Please choose one item from each course:

**To Start**

Bruschetta of Mediterranean vegetables with pesto oil balsamic dressing  
Home made chicken liver pate served with crusty bread and red onion marmalade  
Rose of melon with fruits of the forest and mint syrup  
Chef's home made soup (a variety to choose from)  
Seafood tian bound in a citrus mayonnaise served with fresh leaves

**Mains**

Fillet of salmon wrapped in prosciutto ham served on a bed of sautéed leeks with a saffron cream sauce  
Breast of chicken with a white wine and Dijon mustard cream sauce on a bed of sautéed mushrooms  
Braised blade of beef on a bed of bacon and savoy cabbage with a red wine, ale and tarragon sauce  
Roast dinner with traditional trimmings.  
Choose from Loin of Pork, Leg of lamb or Topside of Beef  
Spinach and Ricotta stuffed herb pancakes with a tomato and sweet pepper sauce

All mains include a family service of new potatoes and fresh vegetables

**To Finish**

Lemon tart  
Sticky toffee pudding  
Chocolate Brownie  
Pear and frangipane tart (Nut)  
Crème Brulee

Plus fresh coffee or tea

## **BANQUETING MENU- £31.95 PER HEAD**

Please choose one item from each course:

### **To Start**

Smoked salmon with shallots, capers, lemon and herb oil served with brown bread  
Charcuterie of meats with marinated olives and tatziki dressing  
Trio of melon and pineapple tian with champagne soaked strawberries  
Smoked chicken and duck salad with sweet mango dressing  
Spinach, red pepper and mascarpone roulade

### **Mains**

Fillet of beef on sautéed wild mushrooms in a rich red wine sauce (£1 supplement per head)  
Breast of guinea fowl on roasted pumpkin with morel mushroom sauce  
Monkfish on roasted Mediterranean vegetables with a tomato and olive sauce  
Canon of lamb with rosemary mash and minted jus  
Butternut, leek and thyme risotto topped with rocket leaves and Parmesan

*All mains include a family service of new potatoes and fresh vegetables*

### **To Finish**

Baileys cheesecake  
Pecan pie  
Banoffi pie  
Chocolate and cointreau mousse  
Rhubarb and peach crumble

Plus fresh coffee or tea

**All banqueting menus are suggestions.**

**An exact menu to suit your requirements will be discussed in a preliminary meeting**

### **Additional notes**

*All prices are subject to change and menus are subject to availability*

*It is the responsibility of the person booking the function to advise us of any special dietary requirements at least two weeks prior to the event*

## Drinks Packages



**Arrival Drinks- £3.95 per person**

Typical arrival drinks are:

**Sparkling Wine, Dressed Pimms, Kir Royales or Bucks Fizz**

**Wine for the table- £13.50 per bottle**

Chilean range- choose from Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Merlot or Rose

We can also provide you with alternative wines, however, the above range offers excellent quality and value

**Champagne for a toast- £6 per person**

**If you wish to supply your own wine for the table corkage is as follows:**

**£8- Still Wine**

**£15 Champagne/Sparkling**

**We do not allow hosts or guests to bring in other drinks or their own food.**