

FOOD MENU

3 COURSE DINNER - £20 per head

Upon arrival	Bacon roll or sausage sandwich served with tea or coffee
Starter	Vegetable soup & bread roll, or Chicken Goujons or Breaded Mushrooms
Main Course	Roast Pork, Beef, or Steak Pie Yorkshire puddings, Roast Potatoes, New Potatoes, selection of seasonal veg and gravy, horseradish or apple sauce Vegetarian option – Spinach & ricotta pasta with salad or Filo Tart
Dessert	Cheesecake, Apple Pie or Gateaux served with fresh cream Tea or coffee

PLEASE NOTE WHEN CHOOSING THIS MENU ALL PEOPLE MUST HAVE THE SAME CHOICE OF STARTER AND MAIN GROUP ACROSS THE GROUP (VEGETARIANS EXCLUDED)

SELF SERVICE BUFFET - £15.00 per head

Upon Arrival	Bacon roll or sausage sandwich served with tea or coffee
Buffet	A selection of carved cold meats to include Roast Beef & Honey Baked Ham, Savory baked sausage rolls, an array of seasonal salads, Homemade Crunchy Coleslaw, Hot Minted New Potatoes, Crusty French Bread Vegetarian options can be laid on if requested to include, quiches, cheese & onion baked rolls & vegetarian tarts
Desserts	A fine selection of Cheeses; or a selection of fresh cakes; or seasonal fruits Tea or coffee

BBQ - £17.50 per head

Upon Arrival	Bacon roll or sausage sandwich served with tea or coffee
BBQ	Sirloin Steak, a selection of chicken portions marinated in Cajun spices, peri peri, lemon & herb Served with chips, Crusty French bread, grated cheese, homemade crunch coleslaw, pasta salad, mixed salad and a selection of sauces Vegetarian options can be laid on if requested to include, quiches, cheese & onion baked rolls & vegetarian tarts
Desserts	A fine selection of Cheeses; or a selection of fresh cakes; or seasonal fruits Tea or coffee

All packages include tea/coffee, orange juice & water

ALL PRICES ARE QUOTED NET OF VAT