CORPORATE EVENT EXAMPLE MENU

Breakfast 8:30am £9.99pp

Full English breakfast, 1 egg, 1 bacon, 1 sausage, mushrooms, beans and 1 slice of toast.

2 Poached eggs on toast.

Breakfast bap, 1 egg, 1 bacon, 1 sausage in a toasted floured bap.

Continental breakfast, croissant, toast and jam and fruit bowl.

Buffet lunch 12:00pm from £15.95pp

Selection of sandwiches GF, ham, cheese & chutney, turkey and cranberry.

Selection of crisps.
Homemade quiche, meat & vegan.
Homemade coleslaw & green salad.
Scones cream and jam.
Homemade flapjack or rocky road.

Evening menu 7:00pm

2 course £19.99pp 3 course £24.99pp

Starters

Serrano ham and blue cheese crostini.

Leek and potato soup with crusty roll.

Salad bowl with hot roasted butternut squash.

Mains

Baked salmon fillet served with a potato, leek and bacon gratin.

Chicken breast wrapped in smoked streaky bacon with a leek and bacon cream sauce.

Roast beef and Yorkshire pudding.

Button mushroom and leek pie 65.

(All served with vegetables and roast potatoes)

Desserts

Baked Alaska and clotted cream.

Fruit crumble and clotted cream GB.

Chocolate brownie with vanilla ice cream GF.