

## Menu Selections

### ANTIPASTI SELECTOR

**\*To include breadsticks, parmesan straws and olives, add 3 choices £4.00 per head, 4 choices £5.00, 5 choices £6.00**

Parmesan Straws, Torino Breadsticks, Herbed Pita Crisps  
Marinated Olives, Sun Blush Tomatoes, Feta and Basil Filled Piquillo Peppers, Balsamic Onions  
Chorizo, Salami, Sliced Warwick Sausage, Parma Ham, Marinated Anchovies  
Spanish Tortilla, Pesto Frittata, Lemon and Mint Feta Cubes  
Baked Camembert with Rosemary and Red Onion Marmalade (£3.00 supp each)

### CANAPE SELECTOR

**\*3 choices £5.00, 4 choices £6.50, 5 choices £8.00, 6 choices £9.00**

Chicken Liver Parfait, Toasted Brioche, Sauterne Jelly  
Rare Roast Beef, Mini Yorkshire Pudding, Horseradish Cream  
Mini Popadoms, Creamy Chicken Tikka, Baby Coriander  
Cucumber Barquettes, Smoked Salmon, Pickled Ginger  
Smoked Mackerel and Horseradish Crostini, Tomato, Lemon and Chive Salsa  
Cajun Prawn Skewer with Orange and Sweet Peppers  
Parmesan Shortbread with Antipasti Salsa (v)  
Goats "Cheesecake" with Red Onion Marmalade (v)  
Greek Salad Skewer (v)  
Mini Raspberry Tartlettes  
Mini Tiramisu; Mini Eclairs

### FINGER BUFFET £14.00

#### Select 5 Items

Selection of Finger Rolls and Sandwiches  
Selection of Root Vegetable Crisps (v)  
Pitta Pizzas, Tomato, Spinach and Goats Cheese (v)  
Individual Red Onion and Westcombe Cheddar Quiches (v)  
Homemade Spiced Pork and Apple Sausage Rolls  
Cajun Spiced Chicken Wraps  
Crudites with a Selection of Houmous Dips (v)  
Black Olive, Caper and Sun Blush Tomato Crostinis (v)  
Smoked Salmon, Herb and Soft Cheese Roulade  
Chicken Goujons with Lemon and Basil Mayonnaise  
Vegetable Pakoras with Coriander and Sweet Chilli Raita (v)  
Coffee/tea - **£2.00 extra**

**ALL PRICES ARE INCLUSIVE OF VAT**

## **FORK BUFFET**

**To Select 3 Hot or Cold Dishes – 3 Salads or Sides -2 Desserts  
(to include one Vegetarian Main Course) - £20.00**

**To select 1 Hot or Cold Dish – 3 Salads or Sides – 1 Dessert - £18.00**

### **HOT DISHES**

Thai Yellow Chicken Curry with Butternut Squash, Lime and Coriander  
 Slow Braised Pork, Chorizo and White Haricot Bean Cassoulet  
 Steak and Ale Casserole with Roast Roots and Thyme  
 Lamb and Chickpea Tagine with Apricot and Green Olives  
 Traditional Coq au Vin with Wild Mushrooms and Bacon Lardons  
 Cajun Spiced Salmon Fillet served on Stir Fried Vegetables  
 Parmesan and Herb Crusted Cod with a Saffron Sauce  
 Chestnut Mushroom and Sweet Pepper Goulash with Smoked Paprika and Sour Cream (v)  
 Butterbean and Roast Roots Fricasee with a Savoury Thyme Crumble (v)  
 Beetroot and Paneer Curry with Lemon and Coriander served with Yoghurt (v)

### **COLD DISHES**

Rare Roast Sirloin of Beef Rolled in Mustard and Herbs  
 Baked Marmalade Glazed Gammon  
 Selection of Sliced Charcuterie  
 Rosemary and Garlic Roast Chicken  
 Cajun Spiced Whole Salmon Fillet, Tomato, Orange and Peppers Salsa  
 Tuna and Green Bean Nicoise with Soft Boiled Eggs  
 Beef Tomatoes filled with Rice, Feta and Herbs (v)  
 Grilled Polenta with Olive, Capers and Sun Blush Tomato Salsa (v)

### **SIDES**

Roasted Roots; Provencale Green Beans; Cauliflower Cheese;  
 Wilted Greens; Gratin Dauhinoise; Herb Roast New Potatoes;  
 Fragrant Jasmine Rice

### **SALADS**

Mixed Baby Leaf Salad; Plum Tomato and Basil Salad; Classic Greek Salad;  
 Freshly Made Coleslaw; New Potato Salad, Mustard and Herb Mayonnaise;  
 Cous Cous Tabouleh with Lemon and Mint; Pasta Salad with Pesto Rosso  
 Asian Raw Slaw with Lime and Coriander

### **DESSERTS**

Chocolate Orange Brownie Stack; Lemon and Mascarpone Tart  
 Raspberry and Amaretti Cheesecake; Classic Tiramisu  
 Banoffee Pie Coupe; Fresh Strawberries and Clotted Cream (seasonal)

### **COFFEE/TEA**



### **3 COURSE DINNER MENUS £29.00**

**Please select 1 Dish (+Vegetarian if needed) for each course**

#### **STARTERS**

Roast Pumpkin and Harissa Soup, Root Vegetable Crisps and Sour Cream (v)  
Smoked Ham Hock, Pea Shoot and Broad Bean Salad, Piccalilli Baby Carrots, Air Dried Ham Crisp, Lemon Oil  
Beetroot and Horseradish Salmon Gravavlax, Samphire & Watercress Salad, Mustard & Dill Crème Fraiche  
Confit Chicken and Puy Lentil Terrine, Pickled Wild Mushrooms, Crispy Shallots and Toasts  
Red Onion, Thyme and Balsamic Tarte Tatin, Goats Curd Quenelle, Watercress Salad (v)  
Sliced Smoked Duck and Mango, Thai Herb Salad, Sweet Chilli, Lime and Pomegranate Dressing  
Asparagus, Baby Leek and New Potato Terrine, Saffron Vinaigrette (v)  
Herb rolled Tuna Carpaccio, Lemon Caper, Rocket Dressing  
Pan Fried Mackerel Nicoise, Anchovy Vinaigrette

#### **MAINS**

Corn Fed Chicken Breast, Almond Crumb, Carrot and Courgette Rosti Potato, Fine Green Beans, Tarragon  
Cream Sauce  
Rosemary Slow Cooked Shoulder of Lamb, Pea Puree, Baby Carrots, Pomme Anna, Red Wine Jus  
Pressed Pork Belly, Potato Rosti, Butternut Squash Puree, Cavalo Nero, Cider, Bay and Anise Jus  
Blade of Beef Bourguignon, Horseradish and Parsley Creamed Potato, Salt Baked Carrots  
Roast Sea Bass Fillet, Crab and Preserved Lemon Crushed Potatoes, Fennel Gratin, Salsa Verdi  
Monkfish, Chorizo and Butterbean Cassoulet, Saffron Potatoes, Tenderstem Broccoli  
Roast Butternut Squash and Sage Cannelloni, Blue Cheese Sauce, Crushed Hazelnuts, Watercress Salad (v)  
Saffron Risotto Cake, Smoked Mozzarella and Basil, Petit Ratatouille (v)

#### **DESSERTS**

Rhubarb and Rose Trifle  
Caramel Pannacotta, Raspberry Compote, Amaretti Granola  
Cappuccino Semi Freddo, Dark Chocolate Biscotti  
Dark Chocolate Brownie, Marmalade Ice Cream  
Strawberry Tartlette, Vanilla Cream  
Nougat Parfait, Mango Salsa  
Lemon Tart, Berry Compote, Crème Fraiche  
Pear, Chestnut and Chocolate Pavlova

#### **COFFEE AND WARWICK MINTS**

Add a Selection of British Cheeses, Chutneys and Biscuits - £5.00

Add a Selection of Petit Fours - £4.00

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