



FINGER BUFFET MENUS

MENU 1 @ £8.95PP

- Selection of fresh cut bloomer sandwiches
- Hand rolled sausage & caramelised onion wellington
- Mini pork pies, red onion compote
- Smoked cheddar & red onion tartlet
- Hand cooked crisps

MENU 2 @ £10.25PP

- Selection of bloomer sandwiches & wraps
- Hand rolled sausage & caramelised onion wellington, plum & apple chutney
- Spiced buffalo chicken wings, sweet chilli mayo
- Indian snack selection, cucumber raita
- Vegan sausage rolls, tomato compote
- Spiced skin on wedges

MENU 3 @ £11.00PP

- Selection of bloomer sandwiches & wraps
- Slow cooked BBQ pulled pork sliders, spicey slaw
- Cajun spiced chicken goujons, sweet chilli sauce
- Panko breaded cod goujons, tartar relish
- Stir fry vegetable samosa, minted yoghurt
- Beetroot & chickpea falafel, vegan garlic aioli
- Thick cut chips

HOT SANDWICHES £11.95PP



All served with floured buns, thick cut chips, gravy, sauces

- Slow roast topside of Durham beef
- Roast leg of pork, sage stuffing & crackling
- Maple & wholegrain mustard glazed ham loin
- Glazed turkey crown
- BBQ pulled pork

PIE AND PEAS £7.25PP

Choose 1 meat option + vegetarian if required

Mince & onion, braised beef & red wine, chicken & mushroom, corn beef & potato, cheese & creamed potato (v)

(vegan and gluten free on request)

HOT FORK BUFFET (ANY 2) £15.95PP

- Beef lasagne topped with mozzarella & basil, garlic ciabatta
- Chilli con carne, braised rice, tortilla chips
- Chicken tikka curry, basmati rice, garlic naan bread
- Beef & root vegetable cottage pie topped with farmhouse cheddar
- Sweet chilli chicken noodles, prawn crackers
- Braised beef in red wine & smoked pancetta, thyme dumplings
- Sweet & sour pork ball, fried rice, prawn crackers
- Root vegetable & chickpea tagine, apricot dumplings (ve)
- Wild mushroom & Mediterranean vegetable lasagne, garlic ciabatta (v)

ALL TOGETHER PACKAGE £25.50PP

- Beef lasagne topped with mozzarella & basil, garlic ciabatta
- Tikka spiced chicken curry, braised rice
- Root vegetable & chickpea tagine, apricot dumplings (ve)
- Cold meat & seafood platters
- Sea salt roast baby potatoes
- Dressed garden salad
- Coleslaw
- Chefs grand dessert table including hot & cold desserts

LUNCH & DINNER MENU

STARTERS

Roasted Red Pepper & Tomato Soup, Basil Pesto served with a freshly baked bread roll (v)	£5.95pp	Plum tomato & fire roast pepper soup, basil & roast garlic croutons (ve)	£5.95pp
Wild mushroom & tarragon soup, truffle oil croute (v)	£5.95pp	Ham hock & sweet pea pressing, parsley infused piccalilli, toast	£7.95pp
Whipped chicken liver parfait, red onion, toasted brioche	£7.95pp	Duo of melon, mango gel & gin infused berries (ve)	£6.50pp
Smoked salmon mousse, pickled samphire, sweet chilli & lime mayo	£8.95pp	Blacksticks blue cheese & asparagus tartlet, red pepper & beetroot salad (v)	£7.50pp

MAIN COURSE

All served with seasonal vegetables & potatoes. Main course includes dessert.

Slow cooked topside of Durham beef, Yorkshire pudding, pan gravy	£20.50pp	Twice cooked featherblade of beef, pancetta & red wine jus	£20.50pp
Garlic roast chicken breast, wild mushroom & thyme sauce	£19.50pp	Chicken breast wrapped in smoked bacon, baby onion & roast garlic jus	£19.50pp
Slow cooked lamb shank, minted stock sauce	£23.50pp	Roast loin of pork, black pudding, apple & sage sauce	£20.50pp
Goats cheese & roasted med vegetable tart, tomato coulis (v) *		Wild mushroom & butternut squash wellington, tomato & red pepper sauce (ve) *	

*Same price as main course choice

DESSERTS

Vanilla pod cheesecake,
Chantilly cream, raspberry gel

Warm sticky toffee pudding,
salted caramel, jugs of vanilla
custard

Glazed lemon tart, lime cream,
raspberry coulis

Chantilly filled profiteroles
chocolate orange sauce

Seasonal berry pavlova, mango
& raspberry

Warm chocolate brownie, white
chocolate sauce, vanilla cream

TEA, COFFEE & CHOCOLATE MINTS - £2.95PP