



Bollinger La Grande Année 2004		£ 90
France		
Laurent Perrier Rosé		£100
France		
Gremillet, Selection Brut NV		£30
France		
SPARKLING	175ml	Bottle
<i>Mionetto Prosecco</i>	£6	£30
Italy		
<i>Mionetto Prosecco (20cl Bottle)</i>	£8.99	
Italy		

FIZZ COCKTAILS

Kir Royale	£8.50
Aperol Spritz	£7.00
Peach Bellini	£8.50
Passionfruit Bellini	£8.50
Rhubarb Bellini	£8.50

BUFFET

Priced per person (for pre-order only)

Bronze £11.50

Silver: £13.00

Gold: £14.50

Bronze & silver is a minimum of 10 people and Gold is minimum of 20 peop

<u>BRONZE</u>	<u>SILVER</u>	<u>GOLD</u>
<p><i>Selection of sandwiches served on white and brown bread.</i></p> <p><i>Plus a choice of five from the following dishes.</i></p>	<p><i>Selection of sandwiches and pin wheel wraps.</i> <i>Fillings include ham, chicken, cheddar cheese, prawn, egg and houmous.</i></p> <p><i>Plus a choice of five from the following dishes.</i></p>	<p>SELECTION OF ROASTED MEATS <i>Freshly sliced meats including roast topside of beef, roast turkey breast and succulent honey roast gammon served with chutneys, dressings and condiments.</i></p>
<p>CHILI TORTILLA CHIPS WITH SOUR CREAM AND SALSA DIPS (V)</p>	<p>FISHERMAN'S FEAST <i>Wholetail scampi, Pollock goujons, lemon & black pepper fish goujons and seafood dressing.</i></p>	<p>SEAFOOD PLATTER <i>Chilled smoked salmon, king prawn cocktail, lemon & pepper goujons, Pollock goujons with lemon mayo and seafood dressing.</i></p>
<p>CRUSTY GARLIC BREAD (V)</p>	<p>STICKY SWEET CHILLI CHICKEN DRUMSTICKS</p>	<p>INDIAN PLATTER <i>Onion bhaji, vegetable pakora & vegetable samosas with mango chutney, poppadoms, tzatziki & naan vread bites.</i></p>
<p>LEMON & BLACK PEPPER FISH GOUJONS WITH TARTARE SAUCE</p>	<p>ROASTED MEDITERRANEAN VEGETABLE QUICHE (V)</p>	<p>CHEF'S HOUSE SALAD (V) <i>Mixed leaf, watercress, cucumber ribbons, croutons, cherry tomatoes, Italian style hard cheese & balsamic dressing.</i></p>
<p>BBQ CHICKEN WINGS</p>	<p>CHEF'S CHOICE OF PATE & CARAMELISED RED ONION CROSTINI</p>	<p>BUTTERED BABY POTATOES WITH CHOPPED PARSLEY & SAGE (V)</p>
<p>COCKTAIL SAUSAGE ROLLS</p>	<p>INDIAN PLATTER <i>Onion bhaji, vegetable pakora & vegetable samosas with mango chutney, poppadoms, tzatziki & naan vread bites.</i></p>	<p>BASKET OF WARM WHITE AND MALTED BREAD, MINI SEED TOPPED BUNS AND BAGUETTES WITH CHILLED BUTTER</p>
<p>CHIPS (V)</p>	<p>PIGS IN BLANKETS</p>	<p>ANTIPASTI PLATTER BOARD <i>Dry cured meats, marinated olives, houmous, balsamic oil & mix leaf garnish.</i></p>
<p>PORK PIE BITES AND CHUTNEY</p>	<p>SOUTHERN FRIED CHICKEN GOUJONS WITH GARLIC & ROSEMARY MAYO</p>	
	<p>LOADED POTATO SKINS WITH MUSHROOM & PEPPERCORN SAUCE, CHEDDAR CHEESE AND BACON & BBQ SAUCE</p>	