



Package 4 - 3 course sit-down waiter/waitress service

From £30.00 per head

3 course meal please choose from options
Starter options Cured meats and duo melon share platters with mozzarella and tomato salad. Melon cocktail Prawn cocktail Leek and potato soup Traditional Napolitan Minestrone soup Cream of wild mushroom soup Watercress soup Course house Pate with melba toast and caramelised onion chutney
Main course options Herb crusted chicken breast with pan sauce Roast beef sirloin in red wine sauce Roast pork loin with cider or apple gravy Chicken breast chasseur Turkey escalope Butterfly chicken breast with asparagus and mushroom sauce Fillet of chicken with white wine sauce or Sirloin of beef chasseur Homemade Steak and ale pie Poached Cod with a peppercorn Mornay and lemon salad Chefs' selection of vegetables and potatoes
(Vegetarian options available on request)
Sweet options Selection of cakes and gateaux's (self served) Chocolate fudge cake with cream or custard Apple pie with cream or custard Selection or ice cream New York cheesecake Fresh fruit salad Profiteroles with caramel sauce
Bespoke menus are available ask for details Surcharge on beef menus £4.00 per head

Included in package - We will provide plates, cutlery, and napkins

Extras available on request-

Above prices are as a guide, final price per head maybe subject to other cost factors such as location, timings, equipment needed and staffing.