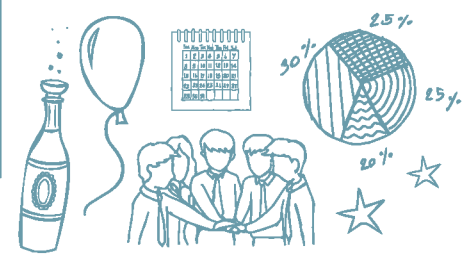




MENU



Breakfast & Lite Refreshments

BREAKFAST MEETING BUFFET - £21.95



Selection of breakfast pastries
Pieces of fresh fruit **V Ve L GF**

Hot Breakfast Baps:

- Build your own breakfast bap
- Bacon (vegan on request) **Ve**
- Sausage (vegan on request) **Ve**
- Omelette
- Hash brown
- Mushroom

BREAKFAST BAPS - £6.95

Hot Breakfast Baps:

- Build your own breakfast bap
- Bacon (vegan on request) **Ve**
- Sausage (vegan on request) **Ve**
- Omelette
- Hash brown
- Mushroom

LITE BITE LUNCH - £12.95

A mug of soup and a selection of meat, fish and vegetarian sandwiches

JUST SANDWICHES

Sandwiches - **£5.95**

PASTRIES & FRUIT AND OTHER TREATS

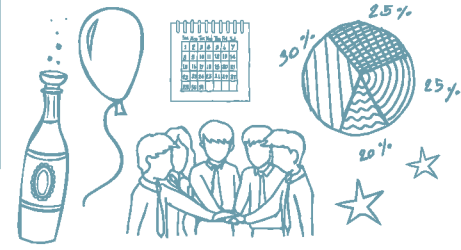
- Muffins **£3.50** **V Ve L GF**
- Mini croissants **£3.50**
- Vegan croissants **£3.50** **Ve**
- Danish pastries **£3.50**
- Yogurt and granola pot **£2.50**
- Selection of biscuits **£1.25**
- Selection of home made cakes and bakes **£4.25**
- Fresh fruit **£1.30**

DRINKS

- Tea / Coffee / Fruit tea / Decaf **£3.25**
- Fruit juice **£5.25** per ltr
- Bottled mineral water **£4.85** per ltr



MENU



Finger Buffet - £20.95

A selection of meat, fish, vegan and vegetarian sandwiches plus four buffet items.

Additional buffet items - **£3.95**

Meat

Southern fried chicken fillets with garlic mayonnaise 

Chapli kebab with mint dip  

Slow cooked chicken wings  

Carpaccio of sirloin beef salsa verde  

Pancetta and wild mushroom tart

Fish

Panko prawns with sweet chilli

Tuna and sesame seed bites  

Smoked trout, cream cheese and horseradish tart

Sesame prawn, edamame and shokupan

Smoked salmon and chichory  

Vegan and Vegetarian

Vegetable spring rolls with sweet chilli 

Spiced vegetable samosa and mint dip 

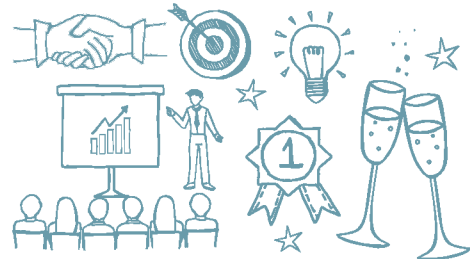
Herb polenta and roast puttanesca sauce 

Cajun style sweetcorn hushpuppies 

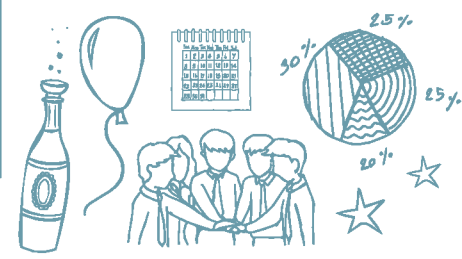
Detroit style pizza square (chose from pepperoni, margarita or tuna and sweetcorn)  

For a healthier option, pick your four buffet items and replace sandwiches with a salad bar of:

Red cabbage and mooli raw slaw, potato, chive and watercress, and roasted vegetable cous cous. **£21.95**



MENU



Hot Knife and Fork Buffet - £31.95

Select three main dishes from below and one dessert item

Main dishes

MEAT

- Braised beef steak, bubble & squeak, curly kale **GF**
- Chicken curry with basmati rice **GF L**
- Beef teriyaki strips with noodles and greens
- Chicken and mushroom pie with new potatoes
- Cumberland sausage, mashed potatoes and red onion gravy
- Barbecue pulled pork with cornbread and coleslaw

VEGAN AND VEGETARIAN

- Cauliflower and spinach curry served with basmati rice **V Ve GF L**
- Roasted Mediterranean vegetable lasagne served with garlic bread **V**
- Warm spiced potato and vegetable tagine served with cous cous **V Ve L**
- Plant Meatball Shaksuka served with focaccia **V Ve L**
- Okra and aubergine jambalaya served with raw slaw **Ve GF**

FISH

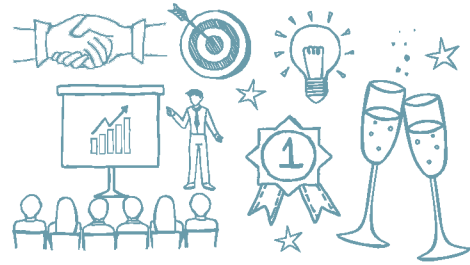
- Salmon supreme with pea and leek sauce with new potatoes
- Roasted cod loin served with spinach and black garlic risotto **GF**
- Seafood gumbo served with white rice **GF**
- Fish pie served with seasonal greens

The above can be served with a basket of homemade artisan bread and flavoured butters **V**

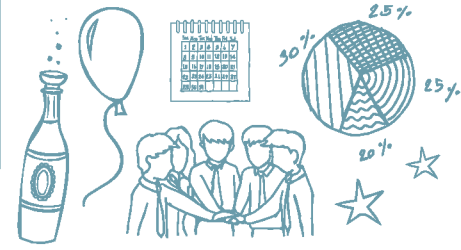
Gluten free available on request - £4.95 (serves 10)

DESSERTS

- Redberry cheesecake served with streusel and fruit compote **V**
- Lemon meringue tart served with Chantilly cream, lemon gel and a lemon and orange crisp **V**
- Chocolate torte and berries served with lotus powder and cinder toffee **V Ve**
- Vanilla pannacotta, blood orange gel served with a lemon and thyme shortbread **V Ve GF L**



RECEPTION SAVOURIES & CANAPÉS



Reception Savouries - £4.25

Homemade cheese straws **V**

Doritos™ **V Ve**

Vegetable crisps **V Ve GF L**

Salsa and guacamole **V Ve GF L**

Canapé Reception

Suitable for pre-dinner and drinks reception only

4 items - **£15.95** 5 items - **£17.95** 6 items - **£18.95**

Additional canapé items - **£4.25**

HOT CANAPÉS

Gram flour fish and chips with tartare sauce **GF L**

Wild mushroom arancini **V L**

Vietnamese caramel pork on bahn-mi bites

Lamb kofte skewer **GF L**

Pea and risotto pakora with coconut yoghurt raita **V Ve GF L**

Red onion and sweet corn hush puppies **V Ve GF L**

COLD CANAPÉS

Smoked salmon and pickled cucumber on wholemeal toast **L**

Salt baked beets and sour cream blini **V Ve**

Sesame and soy tuna, wakame and shokupan

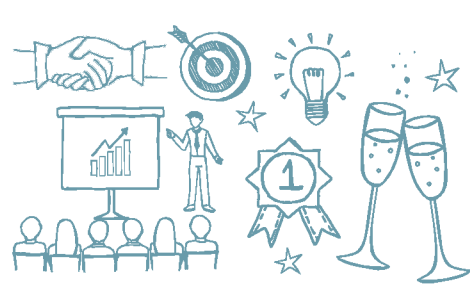
Japanese beef rolls **GF L**

Whipped feta tart with red onion jam **V Ve**

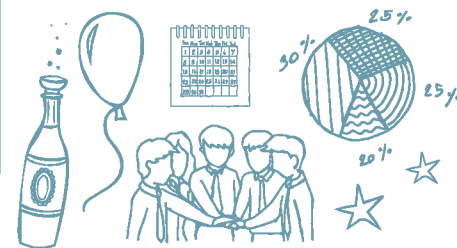
Polenta and pickled heritage tomatoes **V Ve GF**

DESSERT CANAPÉS

Dessert canapes are available as bespoke on request



MENU SELECTOR



Banqueting Selector

Plated Starters

Ham hock terrine served with a mustard mayo, pickled and puree beets with artisan bread	GF L	£11.95
Cured mackerel fillet served with pickled daikon, wasabi vinegar mayo and shokupan	GF L	£11.95
12 hour brisket croquette served with celeriac remoulade, capers and herbs	L	£14.95
Salmon gravadlax served with broccoli cream, lemon pearls and nori crisp	GF	£12.95
Samosa chatt served with spiced chickpeas, onion salad and a warm yoghurt dressing	V Vc L	£9.95
Carpaccio of watermelon served with feta, pomegranate, mint and broken lavash	V Vc GF L	£9.95
Cauliflower three ways served with citrus gremolata and seeded focaccia	V Vc L	£9.95
Confit of chicken terrine served with pink pickled onions, watercress aioli and boule	GF L	£11.95

Soups

Roasted vine tomato and basil served with focaccia	V Vc GF L	£6.25
Butternut squash and pumpkin with pumpkin seeds served with pumpkin seed roll	V Vc GF L	£6.25
Leek, potato and watercress served with an artisan roll	V Vc GF L	£6.25
Butterbean and mint served with an artisan roll	V Vc GF L	£6.25
Spiced chickpeas served with a naan roll	V Vc GF L	£6.25
Carrot, cumin and coriander served with caraway bread	V Vc GF L	£6.25

All bread is freshly baked and gluten free rolls can be made on request.

Main Courses

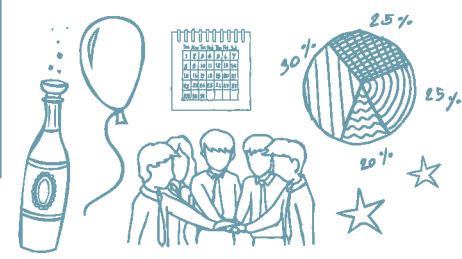
Rump of lamb Served with minted greens, fondant carrots, boulangère potatoes and a lamb jus	GF L	£39.95
Lamb cutlet served with haggis bon bon, mashed potato, root vegetable fondants, seasonal greens with red wine demi-glace		£39.95
Roasted pork belly served with spring greens, braised carrots, lentils with a Provencale sauce	GF L	£33.95
Roasted loin of pork served with a bubble and squeak rosti, broccoli, carrots and roasted gravy	GF	£34.95
Braised beef served with 12 hour brisket croquette, horseradish mash, carrots, kale with a braising liquor reduction		£37.95
Tournedos of beef forestiere served with tender stem, carrots, Jerusalem artichoke and potato puree	GF	£39.95
Black garlic chicken breast served with fondant potato, asparagus and peas with a white wine demi-glace	GF L	£34.95
Butter chicken katsu served with savoury rice and seasonal greens		£34.95
Grilled chicken served with salsa verde, white bean casserole and seasonal greens	GF L	£34.95
Roasted cod loin served with saffron broth, spring onion potato cake and seasonal greens	GF	£33.95
Tandoori salmon fillet served with Panch Pooran new potatoes and carrot pickle	GF	£34.95
Cullen skink served with a root vegetable rosti and kale		£34.95
Escoveitch hake served with savoury rice and a tomato gravy	GF L	£34.95

Vegan and Vegetarian

Cauliflower schwarma served with zhoug and vegetable cous cous	V Vc	£31.95
French onion and wild mushroom cassoulet, greens, semolina loaf and cashew cream	V Vc	£31.95
Goats cheese and shallot tarte tatin served with wilted endive and potato mille feuille	V	£32.95
Aubergine butter katsu, served with cumin and green pea rice and Bengali carrot salad	V Vc	£31.95
Pierogi served with beets, carrots, kraut and sour cream	V	£31.95
Marinated grilled vegetables served with tabbouleh, pil pil and pomegranate molasses	V Vc	£31.95



MENU SIDES



Banqueting Selector Continued..

Desserts

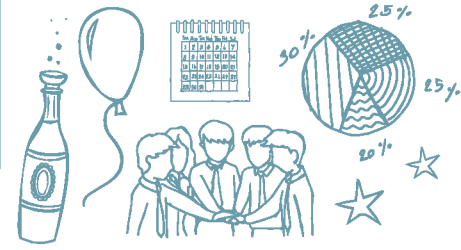
Redberry cheesecake served with streusel and fruit compote V	£10.95
Tiramisu served with whipped vanilla mascarpone, espresso gel V	£10.95
Lemon meringue tart served with Chantilly cream, lemon gel and a lemon and orange crisp V	£10.95
Chocolate torte and berries served with lotus powder and cinder toffee V Ve	£10.95
Warm cherry frangipane served with pistachio praline and crème anglaise V	£10.95
Vanilla pannacotta, blood orange gel served with a lemon and thyme shortbread V Ve GF L	£10.95
Flourless chocolate and almond cake served with textures of cherry and vanilla ice-cream V GF	£10.95
Blood orange sorbet served with an orange crisp and dark chocolate parfit V Ve GF L	£10.95
Lemon sorbet served with a lemon drizzle crumb and candied orange V Ve GF L	£10.95
Homemade vanilla ice cream V Ve GF L	£10.95
Homemade chocolate and date gelato V Ve GF L	£10.95
Individual cheese platter with assorted biscuits, grapes, celery and apple V GF	£11.95

After Dinner

Tea or Coffee with Chocolates	£3.65
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DRINKS



RECEPTION DRINKS

Served on arrival, after your ceremony or at a time of your choosing:

Bottle of Peroni or Birra Moretti

Pimms & Lemonade

Prosecco

Strawberry Bellini

Bucks Fizz

NONE-ALCOHOLIC

Sparkling Elderflower

Nozecco

Assorted J20's

Assorted Fruit Juices

Alternative reception drink options are available on request

BRONZE PACKAGE £13.95

1 x Reception Drink

1 x Glass of House Wine - with meal

SILVER PACKAGE £20.95

1 x Reception Drink

1 x Glass of House Wine - with meal

1 x Glass of Prosecco - for the toast

GOLD PACKAGE £23.95

1 x Reception Drink

Half a bottle of House Wine - with meal

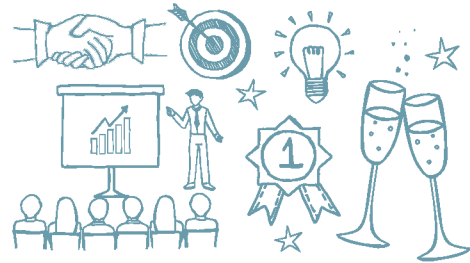
1 x Glass of Prosecco - for the toast

PLATINUM PACKAGE £28.95

2 x Reception Drink

Half a bottle of House Wine - with meal

1 x Glass of Prosecco - for the toast



WINE LIST

CIVIC CATERING



WHITE WINE

Bottle

- House Maitre D, Cuvee Prestige Blanc, Vin de France** *Crisp, clean, fruity and dry. A crowd pleaser, pairs with lighter and more straight forward dishes.* **£25.25**
- Roos Estate Chenin Blanc, Western Cape, South Africa** *Medium bodied with Granny Smith apple fruits. Great accompaniment for tomato based dishes and poultry.* **£25.25**
- Cortefresca, Pinot Grigio, Lazio, Italy** *Smooth fruity and fresh with apple and citrus notes. Balanced wine, pairs with rich and aromatic dishes.* **£27.95**
- Aotearoa Sauvignon Blanc, Marlborough, New Zealand** *Vibrant, passion fruit, grapefruit and tropical fruit notes. The aromatic character works perfect with vegetable and fish dishes.* **£34.25**

RED WINE

- House Maitre D, Cuvee Prestige Rouge, Vin de France** *A light juicy wine with soft tannins and a hint of spice. A crowd pleaser, pairs with lighter and more straight forward dishes.* **£25.25**
- Roos Estate, Shiraz, Western Cape, South Africa** *Berry fruits, hints of spice. Smooth and balanced wine works well with spice based dishes, cheese, pasta and poultry.* **£25.25**
- Cortefresca, Merlot, Veneto, Italy** *Medium body with ripe berries and hints of mint. An all rounder that works perfect with lamb, beef and chicken as well as vegetarian dishes.* **£27.95**
- Telegraph Road, Shiraz Viognier, South Australia** *A full bodied red with berry fruits. Pairs well with pork, lamb and aromatic sauces.* **£29.45**

ROSÉ WINE

- House Maitre D, Cuvee Prestige Dry Rose, Vin de France** *Pale in colour, delicate red fruits and a dry finish.* **£25.25**
- Cortefresca Pinot Grigio Rose, IGT Veneto, Italy** *Fresh fruity rose with notes of strawberry and raspberry fruits.* **£27.95**

SPARKLING WINES AND CHAMPAGNE

- Moet and Chandon, France** *The vibrant intensity of green apple and citrus fruit, the elegance of bland notes.* **£79.50**
- Champagne Autreau 1er Cru Cuvee, France** *Only made with grapes from 1er Cru vineyards and aged for a minimum of 3 years, stylish & elegant.* **£61.25**
- Champagne Autreau 1er Cru Rose, France** *Pale and delicate, this is a refined, elegant dry Rose.* **£67.25**
- Di Maria Prosecco, DOC, Extra Dry, Veneto, Italy** *Delicately fruity with a fine perlage, not too sweet and not too dry, this hits just the right note for all occasions.* **£32.00**

CORKAGE

- Wine - **£11.95** per 75cl bottle
 Sparkling wine / Champagne **£15.95** per 75cl bottle