

Hot Served Menus

There follows a typical hot menu for weddings, corporate and club dinners, etc with full services of our staff. The price includes crockery, cutlery and the setting up of the guest tables.

Hot Menu Sample

Cantaloupe, Ogen and Water Melon in Ginger and served with a Champagne Sorbet plus Apricot Coulis Decorated with Blackberries, Blueberries and Raspberries

A Succulent, Roasted Chicken Breast served with Tewkesbury Sauce

New Potatoes with Cracked Pepper, Sea Salt and Rosemary

Broccoli, Baton Carrots, Cauliflower Cheese, Peas and Whole Green Beans

Chocolate Orange and Cointreau Torte served with Cream and Strawberries

Or

A Selection of English and Continental Cheeses served with Celery, Apples and Black Grapes and a Selection of Biscuits for Cheese

Coffee and a Selection of Mints plus Hand-made Truffles

£22.70 + VAT per head

Note that we currently offer a choice of 16 hot soups, 7 cold soups, 14 fruit starters, 4 seafood starters and 9 other starters. With regard to main courses we currently offer 14 beef dishes, 11 lamb dishes, 12 pork dishes, 27 poultry dishes, 5 miscellaneous dishes. There are a further 15 dishes available for an optional fish course. Vegetarians have a good choice with 18 vegetarian dishes currently available. Other dishes available include 10 barbeque items and 6 kebabs. Desserts options include 8 hot desserts and a further 46 cold desserts.

Our hot menus, with service, range in price up to £35 per head to accommodate all budgets and all occasions and obviously depend on the number of courses and the items chosen.