

EVENT *menus*

Good food makes great events. Our imaginative event menus feature a variety of dishes that cater to all tastes, whilst never sacrificing on flavour. Allow us to serve up something special and make it an event to remember!

Build your own delicious sit-down meal. Choose options from the starter, main course and dessert menu for all your guests (Prices are per person)



STARTERS

- Roasted Red Pepper and Tomato Soup** with basil oil and baked croûtons (V) **£4.50**
- Smooth Chicken Liver Pate** with fruit chutney, toasted croûte and baby leaf salad **£6.50**
- Warm Butternut Squash and Feta Tart** with red pesto mayonnaise and baby leaf salad (V) **£6.95**
- Chicken, Potato and Sweetcorn Chowder** with crispy bacon **£5.00**
- Whipped Goats Cheese and Beetroot Salad** with caramelised apples and olive oil dressing (V) **£6.95**
- Pressed Ham Hock Terrine** with piccalilli dressing and toasted bread **£6.95**
- Classic Prawn Cocktail** served with brown bread and butter **£7.50**

DESSERTS

- Salted Chocolate and Caramel Tart** with a duo of sauces and whipped cream **£8.00**
- Lemon Tart** with mascarpone and fresh raspberries **£8.00**
- Banoffee Pie** topped with chocolate shavings **£8.00**
- Cream Filled Profiteroles** drizzled with chocolate sauce **£8.00**
- Vegan Coconut Cheesecake**, with macerated strawberries (VG) **£8.00**

MAINS

- Oyster Mushroom and Asparagus Risotto** topped with a rocket and lemon salad and truffle oil (V) **£13.50**
- Butter Roasted Turkey Breast**, garlic roast potatoes, sage stuffing, Cumberland twists, seasonal vegetables and grain mustard sauce **£14.95**
- Lemon and Tarragon Chicken Breast**, on a bed of spring onion mash, chargrilled vegetables and grain mustard sauce **£15.95**
- Roast Loin of Pork**, cider fondant potato, braised cabbage, glazed carrots and sage gravy **£15.95**
- Grilled Sesame Seed and Ginger Tofu** on a bed of stir fried greens and wholemeal noodles, with a chilli and coriander dressing (VG) **£13.50**
- Roast Sirloin of Beef**, Yorkshire pudding, seasonal vegetables and a red wine sauce **£19.95**
- Grilled Sea Bass Fillets**, sauteed mixed greens, Mediterranean crushed potatoes and salsa verde **£20.00**

- Roast Leg of Lamb**, fricassee of new potatoes, tomatoes, olives and green beans with a lamb jus **£21.00**
- Fillet of Beef Wellington**, sautéed wild mushrooms, potato gratin, spinach purée and a red wine and shallot sauce **£27.50**



V = Vegetarian VG = Vegan

We cannot guarantee that our dishes do not contain nuts, nut derivatives or any other potential allergen. If you have any special dietary requirements, including food allergies or intolerances, please advise one of our team and we will be more than happy to try and accommodate.

Food items are subject to change at short notice due to National Shortage out of Village Hotels' control.

OPTIONAL *extras*

Delectable little add-ons that always go down a treat
(because you can never have too much food)!

CANAPÉS

Roast Beef in a Mini Yorkshire Pudding with creamed horseradish
Filo Baked King Prawns
Chicken Satay Skewer with peanut dipping sauce
Mini Vegetarian Tartlet (V)
Beetroot and Ginger Falafel (VG)

£7 per person

Choose 3 from the list above

MIDNIGHT MUNCHIES

Posh Ham and Cheese Toasties
Bacon Rolls
Baked Sausage Rolls
Posh Cheese and Tomato Toasties (V)
Mediterranean Vegan Pizza (VG)

£6 per person

Per item



SCAN TO
VIEW CALORIE
INFORMATION

Adults need around 2000 calories a day

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Yummy!



Let's party!



Glorious food!