



## Sit Down Menus

Please read notes on additional charges in relation to Staff, Crockery, Cutlery Linen and any further hire charges.

Please feel free to ask for guidance in choosing menus. This may help in balancing tastes, quantities and necessary complimentary dishes and any special dietary requirements.

### **Bronze Standard Range £6.50**

#### **Chilli Con Carne**

*A party favourite. Lean minced beef, tomatoes, onions, red kidney beans, peppers Garlic and chilli served with savoury rice and French bread.*

#### **Beef Winter Casserole with French Bread**

*Tender Beef winter casserole with onions, winter vegetables and potatoes in a rich herbed gravy sauce served with tiger French bread.*

#### **Cottage Pie**

*Just like mum made it! The traditional English dish made from lean minced beef, onions, Carrots and seasoned in a rich gravy and topped with creamy mashed potato, served with vegetables.*

#### **Bangers & Mash**

*Cumberland Sausages served with a Wholegrain Mustard Mash Potato, Vegetables & Rich Onion gravy.*

### **Silver Standard Range £7.25**

#### **Lamb Hot Pot with Red Cabbage & French Bread**

*Succulent Lamb casseroled with onions, carrots and potatoes in a rich herbed gravy sauce served with French bread.*

#### **Lasagne Verde**

*Another classic party dish. Layers of spinach lasagne cooked in a traditional Bolognese sauce and topped with béchamel sauce and parmesan cheese. Served with green salad, Tiger bread and our popular cheesy jacket potato (Half)*

#### **Casserole Lamb with Stilton Dumplings**

*Succulent Lamb in a cider sauce flavoured with rosemary and complimented with wholesome Stilton dumplings served with vegetables.*

**Beef in Three Mustards**

*Prime pieces of Beef in a rich blended mustard sauce with sliced mushrooms and Chef's special herbs served with creamy mash potatoes and vegetables.*

**Beef Masala & Onion Bhagi Dumpling Casserole**

*Tender pieces of beef cooked slowly in warming spices served with Tiger bread.*

**Peppered Pork**

*Tender lean pork in a rich 'au poivre' sauce with sliced mushrooms, onions and Peppers served with rice.*

**Chicken & Broccoli Bake**

*Succulent pieces of chicken casserole with broccoli florets in a rich cream sauce served with new potatoes and vegetables.*

**Ham & Mushroom Tagliatelle**

*Tagliatelle pasta cooked with sliced mushrooms and strips of ham in a creamy cheese sauce served with green salad and garlic bread.*

**Thai Red Chicken Curry**

*Succulent Chicken pieces in a Thai style sauce of lime, coconut, ginger, spices and peppers served with wild rice and bread.*

**Thai Green Chicken Curry**

*Succulent Chicken pieces in a Green Thai style sauce served with rice and bread.*

**Mexican Chicken**

*Succulent pieces of chicken cooked in Cajun and Mexican spices served with spicy potato wedges.*

**Sweet & Sour Chicken**

*Tender pieces of Chicken in sweet and sour sauce with peppers and pineapple served with rice.*

**Beef Goulash**

*Traditional Hungarian dish cooked in Paprika spices. Served with wild Rice and Tiger bread.*

**Moussaka**

*Of Greek origin, a dish of minced lamb in tomato sauce, aubergines and feta cheese sauce. Served with Greek Salad.*

**Creamy Chicken, Smoked Ham & Leek Casserole**

*Succulent pieces of Chicken casseroled with Smoked Ham, Leeks in a White Wine Sauce. Served with Mash potato & Green Peas.*

## **Mel's Famous Pie Range £6.95**

**Casserole Beef in Ale Pie**

*Tender beef in a full flavoured beer gravy with chunks of fresh root vegetables, topped with a short crust pastry served with vegetables.*

**Chicken & Leek Pie**

*Succulent pieces of Chicken breast in a creamy white wine sauce with sliced leeks and smoked ham.*

**Cheese & Onion Pie**

*Naughty but extremely nice cheese, potato and onion pie with spices, served with vegetables and rich gravy.*

**Spicy Meat Pie**

*Lean minced lamb, with herbs and Moroccan spices in a rich gravy, served with vegetables.*

**Creamy Fish Pie**

*Selection of fish pieces in a creamy white sauce, topped with creamy mashed potato, served with vegetables.*

# Authentic Indian Curry Range £6.95

Our curry range has become one of the most popular ranges of our hot Buffets. Combining the styles of meats of chicken, lamb and beef with the range of sauces available to cook with has made them suitable for all ages.

## Our Most Popular

- **Korma**
- **Rogan Josh**
- **Jalfreza**
- **Tikka Masala**
- **Balti**

**Complimented with Rice, Naan Bread, and Chutney**

**All dishes can be personalised to your taste and can be added to from our individual items list.**

**An example would be adding Bhagi and Samosa as starters.**

*For our Authentic Indian Curry Range please view the separate menu located under Hot Buffet Selection and Themed Menu range*

# **Gourmet Range of Hot Dishes @ £10.95**

*- For those extra Special Occasions.*

## **Medallions of Lamb in Dijon Mustard Sauce**

*Tender pieces of prime lamb in a red wine based sauce, garnished with baby onions and sliced mushrooms, Served with potato & seasonal vegetables*

## **Supreme of Chicken in Leek & Stilton Sauce**

*A tender chicken supreme, gently cooked and finished with Stilton Cheese Sauce, garnished with sliced leeks. Served with potato & seasonal vegetables*

## **Boeuf Bourguignon**

*Rich casserole, cubes of chuck steak, cooked with shallots, bacon, red Burgundy, beef stock, mushrooms & Herbs. Served with New Potatoes and seasoned Vegetables*

## **Fillet of Salmon in Champagne Sauce**

*Fillet of Poached salmon served with a Creamy Champagne Sauce, Served with New Potatoes and Vegetable Medley*

## **Brynley's Chicken Cordon Bleu**

*Prime boneless Chicken breast fillet stuffed with Parma ham & Emmental cheese and wrapped in Smoked Bacon. Served with potato & seasonal vegetables*

## **Beef Stroganoff**

*Classic Russian Dish, Strips of Sump Steak, cooked with Shallots and Button Mushrooms and Soured Cream, Served with Rice*

## **Spicy Lamb Shank,**

*Served on a bed of Creamy Mashed Potato with Vegetable Medley*

**Other dishes are available subject to venue facilities and numbers**

**VEGETARIAN SELECTION @ £6.95 (Subject to minimum numbers)**

**Leek & Mushroom Crumble** served with new potatoes, peas & sweetcorn

**Butternut Squash Lasagne**, Served with Cheesy Jacket Potato & Salad

**Roasted Vegetable Lasagne**, Served with Cheesy Jacket Potato & Salad

**Roasted Butternut Squash with Spinach & Leeks**, Served with Side Salad

**Cheese & Onion Pie**, Served with New Potatoes and Mixed Vegetables

**Winter Vegetable Casserole**, served with Tiger Bread & red Cabbage

**Vegetable Curries, (e.g. Korma or Tikka Masala)** served with Rice & Naan Bread

**Country Vegetable Pie, Potato topped Pie** served with Peas & Corn

**NOTES**

Staffing costs

This will be dependent on style of service required. Costs may include pre function table setup costs as well as service. General waiting on staff are charged at £10 per hour (Min 3hrs) & £10 per hour thereafter

Maître d for more formal functions are charged @ £50 first four ours & £12.50 per hour thereafter.

Crockery & Cutlery are charged @ 10p per item. (Standard three course meal is approximately 10 items per cover)

Linen Hire subject to requirements if required. (General round table of ten @ £8.50)

Standard Condiments per table Free of Charge.