

BUFFET MENU

VIADUCT

£22PP

MINIMUM BOOKING
20 GUESTS

Ham Hock and Leek Terrine, Fruit Chutney

Selection of Cured Meats, Olives, Sun
Blushed Tomatoes and Pickles

Dressed Platter of Hot and Cold Smoked
Salmon, Prawns and Crayfish Tails

Caramelised Onions and Goats Cheese Tart

Moroccan Lamb Kebab

Cajun Chicken Kebab

Breaded Brie Wedges

Chickpea Falafels, Hummus, Tzatziki

Panko Breaded Belly Pork Bao Bun, Sriracha,
Pickled Red Cabbage

Tomato, Red Onion and Olive Salad

Selection of Warm Breads

Skin on Fries

Ratte Potato, Spring Onions and Crème
Fraiche

House Coleslaw

Selection of Dips and Sauces

FOOD ALLERGIES AND INTOLERANCES

Please speak to a member of staff about the ingredients in your meal when placing your order

FUNCTION ROOM

BRONZE
3 COURSES
£16PP

STARTERS

Today's Seasonal Soup, Warm Bread
or
Chicken Liver Pate, Chutney, Toasted Sourdough

MAINS

Chicken Supreme, Roast Potatoes, Buttered Green Beans, Red Wine Sauce
or
Beer Battered Haddock, Triple Cooked Chips, Mushy Peas, Tartare Sauce

SWEETS

Sticky Toffee Pudding, Toffee Sauce
or
Dairy Ice Cream, Berries, Wafers

SILVER
3 COURSES
£22PP

STARTERS

Panko Brie Wedge, Sweet Chilli Sauce, Dressed Leaf Salad
or
Prawn Cocktail, Shredded Lettuce, Marie Rose Sauce

MAINS

Pan Fried Chicken Breast, Buttered Mash, Tenderstem Broccoli,
Creamy Woodland Mushrooms
or
Haddock Mornay, Buttered Greens, New Potatoes

SWEETS

Chocolate Brownie, Chocolate Sauce, Vanilla Ice Cream
or
Mixed Berry Eton Mess

FUNCTION ROOM

GOLD
3 COURSES
£28PP

STARTERS

Panko Belly Pork Bao Bun, Pickled Red Cabbage, Korean BBQ Sauce, Toasted Sesame

or

Salmon Gravdax, Crème Fraîche, Capers, Watercress, Lemon

MAINS

Confit Duck Leg, Buttered Mash, Sticky Marmalade Red Cabbage, Red Wine Jus

or

Cajun Spiced Salmon Fillet, Tomato Fondue, Sauté Potatoes, Green Beans

SWEETS

Pear and Almond Tart, Vanilla Ice Cream, Crème Anglaise

or

Strawberry and White Chocolate Cheesecake, Strawberry Ice Cream

PLATINUM
3 COURSES
£38PP

STARTERS

Pan Fried King Scallops, Celeriac and Truffle Purée, Apple, Crispy Parma Ham

or

Boudin Noir, Creamed Potato, Smoked Pancetta and Lentil Jus

MAINS

Fillet Steak, Confit Tomato, Portobello Mushroom, Triple Cooked Chips, Peppercorn Sauce

or

Pan Fried Stonebass, Wilted Spinach, Clams, Smoked Pancetta,
Concasse Tomato, Beurre Blanc

SWEETS

Selection of Artisan Cheeses, Fruit Chutney, Frosted Grapes, Wafers

or

Macerated Strawberries, Vanilla Cream, Meringue, Freeze Dried Raspberry, Sorrel