

Sample Menus for Events

Suggestions & Prices

The catering we can provide for functions and events at Strelley Hall can be tailored to your requirements and therefore we will usually provide a full quote after discussion with you. The menus detailed below and overleaf will provide a guide to what we can do and the cost.

All prices are **per person** and are **inclusive** of VAT unless otherwise stated. Minimum number is 18 people, maximum 60 people. Alcoholic drinks extra to the prices shown and are charged per bottle opened. If you wish to bring your own alcoholic drinks, there is a £1.75 per person corkage charge.

A waitress-served sit-down 3-course lunch • £18.95

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| <i>On arrival</i> | Premium-brand crisps and olives served with welcome drinks (drinks not included in price) |
| <i>To start</i> | Courgette, pea and fresh mint soup served with artisan granary bread <i>alternatives:</i> Prawn and avocado cocktail with marie-rose sauce, brown bread Butternut squash soup with sage and orange oil Pork terrine with fig and plum chutney, granary bread |
| <i>Main course</i> | Herb, garlic and cream cheese-stuffed chicken breasts wrapped in Parma ham, served with roasted cherry tomatoes; vegetable selection and roasted baby new potatoes <i>alternatives:</i> Beef bourguignon served with potato gratin, seasonal vegetables Stuffed aubergine rolls baked with tomato sauce, mozzarella and parmesan topping Roast pork loin with roast potatoes, roast parsnips, braised red cabbage |
| <i>Dessert</i> | Fresh fruit pavlova or warm chocolate brownie with vanilla ice cream <i>alternatives:</i> Tarte au citron or chocolate fudge cake Profiteroles or fresh fruit platter Apricot and almond tart or English raspberry trifle |
| <i>To finish</i> | Tea and coffee |

1 choice per course for 18-30 people, 2 choices for 30-60 people; we would need all guests' choices and seating plan in advance

A deluxe hot buffet • £18.95

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| <i>On arrival</i> | Premium-brand crisps and olives served with welcome drinks (drinks not included in price) |
| <i>To start</i> | A selection of canapés and hors d'oeuvres, e.g. piri-piri prawns with lime dip, mini vegetable samosas, duck spring rolls with hoisin sauce, mozzarella and sunblush tomato skewers |
| <i>Main course</i> | Chicken in white wine with fresh tarragon Provençal beef with olives and tomatoes Aubergine parmigiana Seasonal vegetables, potato gratin, fresh bread <i>alternatives</i> Chicken, leek and mushroom pie Roast chicken, pork, beef or lamb with all the trimmings (may incur extra charge) Spinach and ricotta cannelloni Mushroom and spinach korma |
| <i>Desserts</i> | Selection of homemade desserts, approx. 1 large dessert for every 10 people at the event e.g. baked vanilla cheesecake with fresh fruit, chocolate gateau, tarte au citron, trifle, white chocolate and raspberry torte |
| <i>To finish</i> | Tea and coffee |

This menu is for a minimum of 35 people. 2 main course choices for 35-45 people, 3 choices for 45-60 people