

Some of our products contain ingredients with allergens. If you are concerned about allergens or have special dietary requirements please inform a member of the team and we will endeavour to cater for your requirements.

Corporate Menu Option 2019

Choose one from the following for **all** your guests

Breakfast / Mid Morning Snacks / Afternoon Tea

Continental Breakfast

Croissants, Danishes, a Selection of Fruits
Fresh Coffee, Selection of Teas, Fruit Juice

£5.50 per head

Bacon Butties

Freshly cooked bacon in a white bap
Fresh Coffee, Selection of Teas, Fruit Juice

£6.00 per head

Afternoon Tea

Selection Cucumber, Ham/Tuna/Smoked Salmon Sandwiches,
Selection of Cakes
Fresh Coffee, Selection of Teas, Still & Sparkling Water

£8.00 per head

Buffet Breakfast

Bacon & Korker Sausages Baps
Croissants, Danishes and a Selection of Fruits
Fresh Coffee, Selection of Teas, Fruit Juice

£7.50 per head

Mid Morning Snacks

Sausage Rolls, Crisps, selection of Indian nibbles and hot snacks
Biscuits & kitkats
Fresh Coffee, Selection of Teas, Still & Sparkling Water

£4.00 per head

Drinks Tariff

A selection Red, White, & Rosé Wines **£15.00 per bottle**

Fosters / Guinness / John Smiths / Strongbow Cider **£ 2.75 per can**

Soft & Fizzy Drinks - **£ 1.00 per can/bottle**
1ltr Still or Sparkling Water - **£ 2.00 per bottle**

Lunch

(Choose from the following for all your guests)

Sandwich Lunch

A Selection of freshly made Sandwiches/Rolls, Crisps & Fruit

£10.00 per head

Beaters BBQ

100% Beef Burgers served in Seeded Buns, Chicken Thighs
Selection of Seasonal Salads, Relishes, & Dressings

£15.00 per head

A Kentish Ploughman's

Off the Bone Ham, Cheddar Cheese, Salad,
Beetroot, Pickles & Coleslaw Served with Crusty Bread, Crisps & Fruit

£14.00 per head

Gun BBQ

Whole Marinated Chicken
Belly of Pork, Sirloin Steaks
Selection of Seasonal Salads, New Potatoes, Relishes, & Dressings

£18.00 per head

Cold Buffet

Platter of Freshly Sliced Cold Meats,
Smoked Salmon & Prawns,
Coronation Chicken & Rice Quiche, Pasta, Potatoes
Selection of Seasonal Salads, & Dressings

£19.00 per head

All serve with Rombout Filtered Coffee & Mints

Some of our products contain ingredients with allergens. If you are concerned about allergens or have special dietary requirements please inform a member of the team and we will endeavour to cater for your requirements.

Hot Selection

Choose one from the following for **all** your guests

Main Course

Homemade Steak & Mushroom Pie
Homemade Chicken & Ham Pie
Homemade Cottage or Shepherd's Pie
Traditional Roast Beef & Yorkshire Puddings
Roast Leg of Lamb
Slow Cooked Belly of Pork served with baked apple
Half a Roast Chicken with stuffing
Lamb Shanks in mint and rosemary sauce
Locally Produced Sausages, Mashed Potato & Onion Gravy
Homemade Lasagne served with Garlic Bread and Salad
Homemade Chilli Con Carne served with Garlic Bread, Rice and Salad
Homemade Chicken Rogan Josh and Rice, Served with Poppadums' and pickles

All served with a Selection of Vegetables & Potatoes (where applicable)
Vegetarian Options available

Desserts

Apple Pie & Custard
Sticky Toffee Pudding & Custard
Homemade Strawberry Pavlova & Cream
Lemon Tart served with Raspberries and Clotted Cream
Homemade Pear, Apple and Blueberry Crumble & Custard

(Choose one from the following for all your guests)

All serve with Filtered Coffee & Mints

1 Course - £15.00

2 Courses - £20.00

* * * * *

Cheeseboard £4.00 per head

No alcohol is available until all shooting has been completed

* * * * *

Please note that the BBQ menus are only available during the warmer seasons

Menus can be tailor made to your requirements please speak to Gillian

48 hours' notice is required with regard to catering numbers