

# Kings Catering

Unit 19, Atley Business Park, North Nelson Industrial Estate, Cramlington NE23 1WP

## Terms & Conditions

All equipment delivered with the function becomes the client's responsibility.

Therefore, any loss or damage will be charged at a renewable cost.

Deliveries are made by prior arrangement. Any order under £40.00 will be charged a delivery charge. Collections are made the following day or as arranged. All hired equipment to be packed ready for collection. Staff charges will be made with certain menus (ask for details).

ALL ACCOUNTS TO BE SETTLED 7 DAYS PRIOR TO THE FUNCTION

(unless otherwise agreed)

ALL PRICES ARE EXCLUDING VAT AT THE CURRENT RATE. PLEASE CONFIRM YOUR ORDER IN WRITING WITH A DEPOSIT.

**THANK YOU**



**Tel: 01670 732 500**  
**Call Sean on 07710 972 659**



# Kings

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## CATERING

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***“There is no sincerer love than the love of food”***

George Bernard Shaw (1856 - 1950)

# *Welcome to Kings Catering*

*Professional outside caterers who know that to be successful, we must understand the objectives of your function.*



This means a full briefing if you decide you would like to use us as your caterers.

We only use fresh local produce with daily deliveries of bread, meat, fruit and vegetables.

Kings Catering was founded in 1988 by our Catering Manager after working in top class hotels, around the world, also on-board the QE2, for many years.

All our staff are professional, discreet, friendly and work to the highest standards to serve you in the finest tradition.



# *Food that's fit for a King*

*We will happily discuss and advise you on your requirements, in order to help create the perfect menu to suit your function whether it is private or corporate.*

We are pleased to be able to inform you that all our suppliers ensure us that all their products are now GM FREE, and to the best of our knowledge we are therefore always using GM FREE fresh produce.

We cater for every occasion including:

- **Weddings**
- **Christmas Parties**
- **Anniversaries**
- **Birthday Parties**
- **Business Functions**
- **Marquee Receptions**
- **House Parties**
- **Barbecues**

Why not visit our website: [www.kingscatering.co.uk](http://www.kingscatering.co.uk)

The following pages offer a selection with everything from a modest finger buffet to a five course meal.



# Food that's fit for a King

## Finger Buffet Menu

**1**

Selection of Sandwiches  
(Ham, Turkey, Cheese Savoury, Tuna, Egg  
Mayonnaise, some with salad),  
Homemade Quiche (own choice),  
Spinach & Potato Pakoras with Mint Dip (V),  
Sweet Chillied Sausages,  
Tuna & Cucumber Pastry Case (V),  
Tandoori Chicken Skewer,  
Vegetable Spring Roll (V),  
Salted Nuts,  
Assorted Crisps

**£5.00 per head**

**2**

Selection of Sandwiches,  
Authentic Onion Bhaji (V),  
Individual Prosciutto Ham Pizza,  
Chicken Goujons Coated in Chilli,  
Mature Cheddar Cheese & Pickles (V),  
Smoked Salmon & Cheese Tartlets (V),  
Coronation Chicken Vol-au-Vents,  
Lincolnshire Sausage Rolls,  
Salted Nuts,  
Assorted Snacks

**£6.00 per head**

**3**

Selection of Sandwiches,  
King Prawns with Garlic & Ginger (V),  
Duck Wraps with Plum Dip,  
Greek Bruschetta, Feta & Olives (V),  
Cherry Tomato, Mozzarella & Basil  
Skewer (V),  
Chicken Satay with Peanut Dip,  
Mini Savoury Croissants,  
Indian Selection Samosas & Spring Rolls (V),  
Salted Nuts & Crisps,  
Tortilla Snacks

**£7.00 per head**

### Cheese Board Platter

Our Cheese Board Platter has a selection of local English and Continental cheeses of your own selection and comes with biscuits, butter and knives garnished with lettuce and grapes.

**£30 (serves 10)**



All Sandwich Selection are 50% vegetarian unless otherwise requested and labelled accordingly. Sandwiches are prepared using brown, white, malted and seeded breads. Finger Buffet Menus include paper plates, serviettes, banqueting roll & delivery.

#### SPECIAL WEDDING PACKAGE

10% discount off all evening buffets when you book your daytime reception with Kings Catering. Also available on request are a selection of specialised Cocktail Buffet Menus and Barbecue Menus to suit all occasions.

Menus suggested are intended as a guide. If they are not suitable we will be pleased to suggest alternative choices or to quote for any special requirements you may have.

(V) Suitable for vegetarians.

# Food that's fit for a King

## Finger Buffet Menu

### 4 - Northern Style

Open Ham & Pease Pudding Stotties,  
Corned Beef & Potato Pie,  
Cheese & Onion Flan (V),  
Flaky Pastry Sausage Rolls,  
Open Cheese Savoury & Tuna (V),  
Wholemeal Stotties or own choice (V),  
Pork Bangers on Sticks,  
Pickled Onions (V),  
Mini Savoury Eggs,  
Nuts,  
Ready Salted Crisps

**£6.00 per head**

### Sliced Fruit Platter

Our Sliced Fruit Platter has a mixture of seasonal fruits which may include, Kiwi, Melons, Strawberries, Red and White Grapes, Oranges, Pineapple, Raspberries and Starfruit.

**£17.50 (serves 10)**

All our menus are flexible and feel free to mix and match to your specific needs or requirements and we will price it up accordingly.

(V) Suitable for vegetarians.

### 5 - Working Lunch

Stotties (cut into quarters)  
(Granary, Sesame, White, Multigrain,  
Wholemeal all with various fillings),  
Curried Vegetable Samosas (V),  
Mini Spring Rolls (V),  
Sausage & Bacon Wraps,  
Chicken Tikka Vol-au-Vents,  
Northumbrian Pate Grouton,  
Mini Satay Chicken Skewers,  
Cheese & Pickles (V),  
Bowl of Crisps,  
Salted Nuts

**£7.00 per head**

### 6 - Vegetarian (V)

Vegetable Tikka Bites,  
Egg & Tomato Open Stottie,  
Mushroom & Asparagus Tartlets,  
Cheese & Tuna Triangle Sandwiches in  
Wholemeal Bread,  
Smoked Fish with Herb Vol-au-vents,  
Jacket Potato Wedges,  
Garlic Mushrooms,  
Crispy Vegetables with Various dips,  
Cheese & Pineapple,  
Ready Salted Crisps,  
Mixed Nuts

**£6.00  
per  
head**



# Food that's fit for a King

## Create Your Own Special Buffet

Create your own buffet menu from the a-la-carte selections below.

Please choose exactly what you would like on your buffet from below, or from any other menu.

Ham Cornets Filled with Cottage Cheese,  
Cajun Chicken Bruschettas,  
Smoked Salmon Roulades,  
Chicken Samosas,  
Smoked Ham & Mushroom Tartlets in Wine,  
Shelled Prawns with Marie Rose,  
Mini Chicken Kiev's,  
Petit Croûtes Various Fillings,  
Devils on Horseback,  
Broccoli & Brie Parcels

Dressed Whitebait with Lemon Dip,  
Hot Spicy Chicken & Ginger,  
Goujons of Salmon Coated with Lime & Coriander,  
Southern Fried Chicken Nuggets,  
Fresh Crab & Prawn Vol-au-Vents,  
Roast Beef Croutons,  
Jalapeño Cream Cheese Nuggets,  
Whitby Garlic & Ginger Prawns,  
Bacon & Leek Quiche,  
Chicken & Mango Filo Parcels,  
Melon & Ham on Sticks,  
Pâté Stuffed Mushrooms,  
Mini Satay with Barbecue Dip,  
Cocktail Sausages with Honey & Mustard,  
Smoked Salmon Paupiettes with Lemon

### Oriental Gourmet Selection

Thai Fish Cakes,  
Sweet Sour Veg Chix Parcels,  
Peking Duck Spring Rolls,  
Chicken & Vegetable Black Bean Sauce,  
Breaded Crab Claws

### Vegetarian Selection

Creamed Goats Cheese & Sweet Pimento Tartlets,  
Breadcrumbs Brie Wedges,  
Cherry Tomato & Basil Flan,  
Onion Bhajis, Vegetable Dim Sums,  
Fresh Cucumber Rounds with Herb Cheese,  
Curried Egg Mayonnaise

### Vegetable Puff Pastry

Stilton & Apricot,  
Vegetable Rogan Josh,  
Oriental Vegetables,  
Pastry Cheese & Chive Rolls



# Food that's fit for a King

## Platter Selection

### Salad Platter

Our Salad Platter has eight different salad bowls including: Waldarf Salad, Russian Salad, Potato Salad, Coleslaw, Greek Salad, Mixed Garden Salad, Savoury Rice and Mixed Pasta Salad. The Salad Platter is garnished.

**£30.00 (serves 10)** Or choose any 4 salads for £18.00

### Meat Platter

Our Meat Platter is set on a bed of mixed leaves and has slices of Honey Roast Ham, Roast Beef, Norfolk Turkey & Piece of Marinated Chicken Breast. The Meat Platter is garnished with salad.

**£33.00 (serves 10)**

### Vegetarian Crudités Platter

Our Crudités Platter comes with a selection of seasonal sliced vegetables plus garlic and hot salsa tomato dips. The Crudités Platter is garnished with salad.

**£22.50 (serves 10)**

### Oriental Platter

Our Oriental Platter comes with Samosas, Spring Rolls, Dimsums, Onion Bhajis, Spinach & Potato Pakcras and Chicken Satay. The Oriental Platter is garnished with salad.

**£34.50 (serves 10)**

### Mediterranean Platter

Our Mediterranean Platter comes with German Salami, Garlic Sausage, Milano Salami, Serrano Ham, Spicy Chorizo Sausage, Greek Cheese, Green and Black Olives and Salsa Dip. The Mediterranean Platter is garnished with salad.

**£34.50 (serves 10)**

### Seafood Platter

Our Seafood Platter is set on a bed of lettuce with Smoked Salmon pieces, Roll Mop Herrings, Shelled Prawns, Plaice Goujons, Mussels, Mackerel and mixed Seafood Dips. The Seafood Platter is garnished with Lemon Wedges, Spring Onions and Radishes.

**£38.00 (serves 10)**

### Platter Options

The Platters are perfect for a boardroom lunch or if you are having a party at home and you may not have enough space to lay out a full buffet. Adding Platters to one of our buffet menus is easy, simply choose the buffet menu that fits your requirements and choose the Platters you like best. Each Platter makes a fantastic centrepiece.



# Food that's fit for a King

## Executive Buffets

**1**

Roast Topside of Beef,  
Honey Roast Gammon with Pineapple,  
Chicken Portions in our own Spicy Sauce,  
Minted New Potatoes with Butter\*,  
Fresh Garden Salad,  
(Lettuce, Tomatoes, Onion, Cucumber etc.),  
Crunchy Coleslaw Salad,  
Curried Rice Salad,  
Potato Salad,  
Crusty Breads with Butter

Choice of Fresh Cream Gateau  
or own choice

**£7.00 per head**

**2**

Poached Salmon Darnes  
Paté-de-Maison with French Bread,  
Northumbrian Roast Beef,  
Broccoli & Cheese Flan,  
Chicken Portions in our own Spicy Sauce,  
Minted New Potatoes with Butter,  
Fresh Garden Salad  
(Lettuce, Tomatoes, Onion, Cucumber etc.),  
Spicy Rice Salad,  
Waldorf Salad,  
Crunchy Coleslaw Salad,  
Potato Salad,  
Crusty Breads with Butter

Choice of Fresh Cream Gateau  
or Dessert of your choice

**£8.00 per head**

### Whole Dressed Salmon

**Price on application**

Whole Fresh Scottish Salmon poached in a  
white wine glazed sauce and highly decorated.

\* Or choose a potato of your own choice.

All our Buffets are decorated and  
garnished to a high standard.  
Includes linen table cloth for the buffet  
table, cutlery and crockery for your  
function.

We ask you to choose two or three  
alternative main courses for the Hot  
Executive Menu 3, and a choice of two  
desserts.



# Food that's fit for a King

## Executive Buffets

### Hot Executive Buffet Menu

Succulent Chicken Curry,  
Spicy Chilli-Con-Carne,  
Chicken Princess (chicken with cream & asparagus sauce),  
Beef Bourguignonne (chunks of steak, red wine, mushroom, shallots),  
Gammon Steak Hawaiian (cider and pineapple sauce),  
Vegetarian Speciality of your choice,  
Lasagné al Forno,  
Lamb Moussaka (aubergines, peppers, potatoes & minced lamb)  
Prime Steak & Kidney Pie with Puff Pastry

### To Accompany Main Course

Mixed Garden Salad, Potato Salad, Coleslaw Salad,  
Curried Rice Salad, Pasta Salad, Waldorf Salad,  
New Minted Potatoes or Jacket Potatoes

### Choose Your Dessert

Chocolate Fudge Cake, Fresh Fruit Salad,  
Fresh Cream Gateau, Dutch Apple Pie, Lemon Torte,  
Raspberry Pavlova, Chocolate Profiteroles

Make your selections of main course and desserts then call our catering manager for a quotation. All equipment needed to serve Hot Executive Buffets will be included in the price.

### Homemade Pies & Flans

Chicken & Mushroom,  
Corned Beef & Potato Lattice,  
Cheese & Caramelised Red Onion,  
Bacon & Egg Tomato Flan,  
Spanish Style Quiche,  
Salmon & Asparagus,  
Broccoli & Blue Cheese

### Homemade Gateau

Black Forrest with Morello Cherries,  
Pear and Chocolate,  
Fruit Cocktail,  
Pina Colada (Coconut & Pineapple),  
Peach Melba,  
All gateaus are approximately 18 portions

**Please ask for costings**



# Food that's fit for a King

## Buffets With Full Waitress Service

### A

#### Knife & Fork Buffet

Roast Free Range Chicken Portion (leg or breast),  
Sage, Onion & Thyme Stuffing,  
Potato Chive Salad, Crunchy Coleslaw Salad,  
Mixed Garden Salad  
(Lettuce, Tomatoes, Onions, Cucumber etc.),  
Pickles & Beetroot,  
Brown & White Rolls with Butter

Fresh Cream Gateau or  
Individual Raspberry Royal Trifle

Tea or Coffee with Cream

**£8.00 per head**



### B

#### Knife & Fork Buffet

Sliced Roast Topside of Beef,  
Chicken Portion in Continental Sauce,  
Homemade Quiche Lorraine (or own choice),  
Spicy Rice & Mixed Bean Salad,  
Mixed Garden Salad  
(Lettuce, Tomatoes, Onions, Cucumbers etc.),  
Crunchy Coleslaw Salad,  
Russian Salad (mixed vegetables),  
Pickles & Beetroot,  
Brown & White Rolls with Butter

Fresh Cream Cheesecake, Chocolate Profiteroles or  
Dutch Apple Pie & Cream

Tea or Coffee with Cream

**£9.00 per head**

Choose one dessert for the whole party. All menus are priced per head.

# Food that's fit for a King

## Buffets With Full Waitress Service

### C

#### Knife & Fork Buffet

Honeydew Melon or Homemade Farmhouse  
Vegetable Broth

Northumbrian Roast Beef,  
Chicken in our own Spicy Sauce,  
Hot New Potatoes with Butter,  
Honey Roast Ham,  
Crunchy Coleslaw Salad,  
Curried Rice Salad,  
Waldorf Salad,  
Mixed Garden Salad,  
Lettuce, Tomatoes, Onions, Cucumber etc.,

Pickles & Beetroot,

Brown & White Rolls with Butter

Fresh Cream Gateau, Sherry Trifle,  
Cheesecake or Danish Apple Pie

Tea or Coffee with Cream

After Dinner Mints

**£11.00 per head**

Choose one starter and dessert for the whole party

A good combination can be a homemade soup, hot potatoes with butter served with knife and fork Buffets A & B. This can be arranged for a small extra charge.

All prices are per person, and include presentation, crockery, cutlery, table linen, and staff to serve.

#### Special Wedding Package:

10% discount off your Evening Reception when you book your Daytime Reception with Kings Catering.



# Food that's fit for a King

## Canapé & Cocktail Selection

Homemade by our chefs and beautifully presented on elegant plates. Perfect for cocktail parties where light but elegant nibbles are required.

### Canapés

- 4 canapés choice - £6.00 per person
- 6 canapés choice - £8.00 per person
- 8 canapés choice - £10.00 per person
- 10 canapés choice - £12.00 per person

Canapés all £2.00 each per person



### Meat Canapés

Duck with Hoi Sin Pancakes,  
Orange, Avocado and Smoked Turkey Towers,  
Cocktail Sausages glazed in Honey & Dijon Mustard,  
Melon Soaked in Port Wrapped with Parma Ham,  
Chicken Breast Stuffed with Apricots,  
Pastromi & Horseradish Cones,  
Mini Yorkshire Puds with Lincolnshire Sausage topped with Caramelized Onions,  
Beef Asparagus and Pepper Rolls,  
Duck & Spinach Mini Pizzas,  
Chicken and Mango Filo Pastry,  
Beef and Horseradish in Mini Yorkshire Puds,  
Duck Paté Squares with Orange,  
Mini Satay with Satay Sauce,  
Chipolatas Wrapped in Bacon,  
Melon & Ham Sticks,  
Cajun Chicken Brochettes,  
Lemon chicken filled Cocktail Vol-au-Vents,  
Ham & Asparagus Wholemeal Bites

If the Canapé or Cocktail menus are not what you have in mind, please create a special menu to suit your occasion. Prices on application depending on quantity.

(V) Suitable for vegetarians

# *Food that's fit for a King*

## **Canapé & Cocktail Selection**

### **Fish Canapés**

Herb Cheese & Smoked Salmon Tartlets,  
Chilli, Prawn & Salmon Kebabs,  
Salmon & Camembert Puffs (V),  
Smoked Salmon and Dill Roulades (V),  
Creamed Mackerel Tartlets,  
Smoked Salmon and Boursin Towers,  
Gravalax on Mini Blinis,  
Smoked Salmon Cream Cheese Homs (V)

### **Vegetarian Canapés (V)**

Cherry Tomatoes with Creamed Coriander Mousse,  
Mushroom Duxelle Palmiers,  
Gruyere and Pecan Pastry Parcels,  
Baby Ploughmans Towers,  
Selection of Olives,  
Gherkin & Onions,  
Cheese & White Wine Nests,

(V) Suitable for vegetarians

Trio of Bean Lovers Tartlets,  
Black Caviar Delight,  
Jalapeño Pepper & Cheese Roulade,  
Cheese Straws,  
Havarti Cheese Gardi,  
Brie & Grape Croutons,  
Vegetable Crudites with a Selection of Four Dips

### **Dessert Canapés**

Sweet Glazed Fruit Tartlets,  
Chocolate Dipped Strawberries,  
Chocolate Tarlets with White Chocolate Topping,  
Raspberry Royal Tartlets,  
Fresh Fruit Kebab with Cointreau  
Chocolate Dip



# *Food that's fit for a King*

## **Hot Dinner Menus**

### **Soup Selection**

(All of our soups are homemade)

Northumbrian Vegetable,  
Leek & Potato,  
French Onion with Cheese Croûtons,  
Italian Minestrone,  
Cream of Parsnip,  
Cream of Cauliflower,  
Carrot & Coriander,  
Cream of Asparagus,  
Lobster Bisque  
Tomato & Basil with Herb Croûtons

### **Appetisers**

Florida Cocktail,  
Marinated Chicken with Tarragon Vinaigrette Salad,  
Curried Egg Mayonnaise Salad,  
Brussels Paté with French Bread,  
Platter of Smoked Mackerel Fillets,  
Stilton, Walnut & Apple Bavarois,  
Hot Garlic Mushrooms in a Cream Sauce,  
Norwegian Prawn Cocktail Marie Rose,  
Salmon, Dill and Lemon Vinaigrette Platter,  
Melon & Orange Cocktail with Port,  
Camembert & Onion with Mixed Leaves and Walnut  
Salad,  
Seafood Platter Hors-d'Oèvres,  
Duck with Hoi Sin Tartlets,  
Avocado & Crab with Thousand Island Dressing



Choose one soup, appetiser, fish, main course & dessert for the whole party.

# Food that's fit for a King

## Hot Dinner Menus

### Fish Dishes

(As an Intermediate or Main Course)

Lemon Sole Veronique,  
Salmon Hollandaise with Dill,  
Trout Almondine,  
Goujons of Plaice & Sauce Tartare,  
Salmon Fillet in Prawn & Lobster Sauce,  
Plaice Dieppe (Prawn & Mushrooms),  
Shark Steak Provençalé,  
Fillet of Lemon Sole Bon Famme,  
Grilled Tuna Steaks & Coriander White Wine Sauce

### Vegetarian Dishes

Stuffed Peppers with Nut Crunch en-croute,  
Brie & Broccoli Pithivier,  
Mediterranean Vegetable Crumble,  
Vegetable Lasagné,  
Courgette & Aubergine Cheese Bakes,  
Vegetable Stroganoff with Rice

To create your own special dinner menu, please choose one dish from each course and we will price it up accordingly.

### Main Course

Beef & Guinness Casserole,  
Roast Spring Chicken with Stuffing,  
Gammon in Cider and Peach Sauce,  
Supreme Chicken Chasseur,  
Roast Leg of Pork with Apple Sauce,  
Roast Topside of Beef with Horseradish Sauce & Yorkshire Pudding,  
Veal Viennese (Demi-Glace, Onions & Caraway Seeds),  
Northumbrian Roast Turkey with Trimmings,  
Supreme of Chicken in Coq-au-Vin Sauce,  
Prime Steak Bourguignonne,  
Welsh Roast Lamb with Rosemary, Duck a l'Orange,  
Fillet of Pork Stuffed with Apricot & Red Currents,  
Medallions of Fillet Steak Rossini

All of the above are served  
with New Minted & Roasted  
Potatoes and a Selection of  
Seasonal Vegetables



# Food that's fit for a King

## Hot Dinner Menus

### Desserts

Cappuccino & Walnut Gateau (or own choice),  
Individual Raspberry Royal Trifle,  
Fresh Cream Cheesecake,  
Summer Berries Pavlova & Cream,  
Rum Baba,  
Swiss Apple Strudel,  
Sticky Toffee Meringue,  
Fresh Fruit Salad with Cointreau,  
Chocolate Fudge Cake,  
Hot Black Cherries in Kirsh over Pistachio Ice Cream

### Desserts

Choice of Fresh Cream Gateau,  
Traditional Sherry Trifle,  
Strawberry Cheesecake,  
Dutch Apple Pie with Cream,  
Profiteroles with Chocolate Sauce,  
Fresh Fruit Salad,  
Creme Bruleé with Strawberries,  
Poached Pears in Red Wine with Chocolate and Creme  
Chantilly,  
Caramelised Oranges & Walnuts,  
Brandy Snap Biscuits with Fruits of the Forest and  
Grand Maniere Cream

Tea or Ground Coffee with Cream, After Dinner Mints



If you select a soup, appetiser, fish, main course and dessert for the whole party we will price it up accordingly just for your function.

# *Food that's fit for a King*

## **Hot Dinner Menus**

### **Wine Packages**

Our drinks package includes a choice of reception drink, a glass of house red or white wine with your meal and a glass of sparkling wine as a toast.

A selection of wines can be supplied according to your individual requirements (price on application).

We can also provide a full licensed bar service with draught beers and all staff to serve (we would apply for the license on your behalf).

If you prefer to supply your own drinks (corkage may apply), we will provide all glass requirements, and our staff will take care of drink service for you. We can also provide ice and refrigeration, and, if you prefer, wine waiter attendance. There would be a surcharge for this service.

### **Beverages**

Fresh Orange Juice £1.50

Pineapple Juice £1.50

Apple Juice £1.50

Local Abbey Well Sparkling or Still Mineral Water £1.50  
(jugs & glasses are provided)

Flasks of Tea £8.50

Flasks of Coffee £8.50

(approximately 10-12 cups per flask, with all crockery provided, milk, creams, white or brown sugars.)

Service Staff to assist with your beverages and buffet  
(price on application)

Cona Coffee Machines with  
Fresh Ground Coffee  
(Price on application)



# *Food that's fit for a King*

## **Create Your Own Special Carvery Menu**

**A beautiful Carvery really looks the part at any Executive Function or Wedding, with a Chef ready to carve the succulent joints at your request.**

### **Starter**

Homemade Soup (of your choice),  
Egg Mayonnaise (served with Brown Bread & Side Salad),  
Norwegian Prawn Cocktail with Brandy Marie Rose Sauce  
Brussels Paté with French Bread

### **Carvery**

Roast Leg of Pork & Stuffing, Honey Roast Gammon Dressed with Pineapple,  
Roast Topside of Beef, Leg of Lamb coated with Rosemary, Chicken, Chasseur

Hot Minted Baby New Potatoes with Butter,  
Crunchy Coleslaw Salad, Potato & Tuna Salad,  
Curried Rice Salad, Mixed Garden Salad,  
Selection of Bread Buns

Vegetarian Options Available

### **Choice Of One Dessert**

Traditional Sherry Trifle, Homemade Gateau,  
Profiteroles with Chocolate Sauce,  
Dutch Apple Pie with Cream

Tea or Ground Coffee with Cream



Please call our catering manager  
Sean Kennerley  
with your menu  
selection for a full  
quotation.

# Food that's fit for a King

## Barbecue Menus

### Barbecue 1

American 100% Beefburger,  
Pieces of Corn on the Cob  
Cumberland Sausages,  
Marinated Pieces of Chicken in our own Spicy Sauce,  
Hot Baked Beans,  
Hot Baby New Potatoes with Butter Portions,  
Assorted Bread Rolls, Crunchy Coleslaw Salad,  
Mixed Garden Salad, Russian Salad

**£6.95 per head**

### Barbecue 2

Pork & Beef Sausages,  
Special Garlic Chicken Drumsticks,  
100% Beefburger, 6oz Gammon Steak,  
Hot Baked Beans,  
Assorted Brown & White Bread Buns with Butter,  
Hot Baby New Potatoes with Butter Portions,  
Curried Rice Salad, Mixed Tossed Salad,  
Potato Salad, Crunchy Coleslaw Salad

**£8.50 per head**

The Menus above include BBQ equipment, paper plates, serviettes, condiments, plastic forks and also all the staff to make your function run perfectly smooth and worry free. All prices are excluding VAT. The prices are based on approximately one hundred guests. Whole Hog Roast's also available, this price would depend on the size of your party, please give Sean a ring to discuss on 07710 972 659.

### Create your own BBQ or add extras to 1 or 2

Sirloin Steak with Crushed Peppercorns,  
Prime Rump Steak,  
Cajun Chicken Breast,  
Vegetable Kebab with Hallium Cheese  
Corn on the Cob with Butter (V),  
Lamb Cutlets coated in Rosemary,  
Chicken Pieces marinated in Provençale Herbs made with  
Fresh Cherry Tomatoes and Basil Vinaigrette,  
Chargrilled Kebabs with Aubergine, Red Peppers &  
Courgettes Drizzled with Basil Oil and served with Sour  
Cream & Chives,  
King Prawn Kebabs with Sweet Thai  
Chilli,  
Tandoori Chicken Breast Steak,  
Speciality Sausage,  
Whole Hog Roast

