

Wedding Buffet One

Selection of tortilla wraps

Glazed barbecue chicken wings

Vegetarian pastry puffs filled with a selection of vegetables and herbs (v)

Stone baked ham and mushroom pizza slices

Cocktail sausages served with a mustard mayonnaise dip

Selection of breads
served with olives and oils for dipping

Hot and spicy potato wedges served with barbecue dipping sauce

£9.95 per person

Minimum catering 50 people

Some dishes may be substituted with a suitable alternative. Buffet options are catered per head. All our food may contain traces of nuts. Please advise of any special dietary requirements when booking your function.

Wedding Buffet Two

Meat canapés selection including
Ham & gruyere, chilli & chicken salsa and Thai beef

Selection of crostini including
Roasted red pepper, garlic & black pepper, green pesto & goats cheese

Selection of tortilla wraps

Oriental chicken satay skewers

Minted cous-cous salad

Tossed green salad with chef's own dressing

Cherry tomato & red onion salad

£12.95 per person

Minimum catering 50 people

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SUMMER BBQ

Available April - September

Beef Burgers

Selection of chef's choice sausages

Assortment of floured baps and hot dog rolls

Tossed mixed leaf salad with chef's own dressing

Pasta salad

Chef's homemade coleslaw

Coronation rice salad

Spring onion and chive potato salad

£12.95 per person

Minimum catering 50 people

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Cold Fork Buffet

- Selection of bread rolls from the bread basket (v)
- Platters of hand carved Celtic ham served with welsh red mustard
- Platters of Celtic pride topside of beef served with horseradish sauce and dressed watercress
- Warm roasted garlic and rosemary new potatoes (v)
- Tossed mixed leaf salad with chef's own dressing (v)
 - Coronation rice salad (v)
 - Tricolor pasta salad (v)
 - Chef's homemade coleslaw (v)
 - Oven baked smoked salmon quiche
 - Oven baked broccoli and stilton quiche (v)
- Char grilled Mediterranean vegetables in a balsamic dressing (v)

£16.95 Two course Fork Buffet

£20.95 Three Course Fork Buffet

£22.95 Three course Fork Buffet plus filter coffee

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FORK BUFFET STARTERS

- Tomato & roasted red pepper soup with crusty roll
- Homemade fishcake of the day served with sour cream & chives
 - Torpedo prawns served with sweet chilli sauce
 - Chicken skewers served with sweet chilli sauce

(Please select one of the above)

FORK BUFFET DESSERTS

- Profiteroles served with chocolate sauce and fresh cream
 - Cheesecake drizzled with cream
- Chocolate cake served with cream and chocolate sauce
 - Mini dessert selection of the season

(Please select one of the above)

Hot Fork Buffet

Choose up to 3 of our chef's homemade dishes

Chicken curry

served with pilau rice

Vegetable curry

Served with wholegrain rice (v)

Chilli con carne

Served with basmati rice

Sweet & sour chicken or Chinese pork curry

Served with special fried rice

Celtic Pride Beef bolognese

Served with spaghetti

Broccoli & Welsh cheddar pasta bake in a creamy sauce

Served with garlic foccacia bread

Celtic Pride Beef & vegetable stew

Served with new potatoes

Food is served

on a first come first served basis.

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£22.95 Three course Fork Buffet plus filter coffee

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3 Course Wedding Breakfast

Starters

- Tomato & roasted red pepper soup with crusty roll
- Prawn & crayfish cocktail served on a bed of mixed leaf with marie rose sauce
- Liver pate with onion marmalade and melba toast

Mains

- Topside of beef with gravy & Yorkshire pudding
- Oven baked salmon in a cream parsley sauce
- Herb crusted field mushrooms with a blue cheese sauce

All served with seasonal vegetables, roasted & new potatoes

Desserts

- Profiteroles with chocolate sauce & fresh cream
 - Mini dessert selection
 - Cheesecake

£28.00 3 Course Wedding Breakfast

£30.00 3 Course Wedding Breakfast

Followed by Freshly Brewed Filter Coffee and English breakfast Tea

*** Please select one starter, one main and one dessert only.*

**** Children's 3 course meals priced at £17.95 per person*

***** Children's chicken nuggets or sausage and chips followed by ice cream £9.95 per person*

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