



Menu Selector

Our selector is designed to help ensure that you have a perfect 3-course meal for your event. Simply make one choice from each category to design your own menu. Please note that some of our dishes may contain traces of nuts. Should any of your guests have particular dietary requests, we will be glad to assist in offering suitable alternatives.

Starters

	Per Guest
Tomato and Basil Soup	£4.45
Cream of Asparagus and Almond Soup	£4.45
Cream of Chicken Soup	£4.45
Country Vegetable Soup	£4.45
French Onion Soup	£4.45
Smoked Salmon with Avocado & Spinach Salad	£6.75
Pork & Apricot Pate served with Peach Chutney on Wholemeal Bread	£5.45
Prawn Salad with Marie Rose Sauce	£5.45
Flat Mushrooms filled with Goat Cheese & Breadcrumbs with Sundried Tomato Pesto	£6.00
Salmon and Sole Terrine with a Garlic and Herb Dressing	£5.45
Crown of Galia Melon with Seasonal Fruits and a Honey Ginger Glaze	£6.00
Gravalax Olives filled with Soft Herb Cheese	£6.75
Tricolorie Salad (Buffalo Mozzarella, Fresh Tomatoes & Basil)	£6.00
Smoked Fillet of Trout on a bed of Leaves with a Lemon Dressing	£6.00

Intermediate Course ~ Sorbets

Champagne	£3.45
Orange	£3.45
Lemon	£3.45
Mango	£3.45
<i>any of the above Soaked in Champagne</i>	£6.00



Menu Selector

Main Courses

Per Guest

Hunters Chicken	£17.50
<i>Breast of Chicken wrapped in Bacon, topped with Mozzarella Cheese served with a creamy mushroom sauce</i>	
Fillet of Pork	£18.25
<i>Stuffed with Prunes served with a Port Sauce</i>	
Roast Sirloin of Beef	£18.25
<i>Served with Yorkshire Pudding, and Roast Gravy</i>	
Roast Leg of Lamb	£19.95
<i>With a Rosemary and Redcurrant Glaze</i>	
Roast Salmon Supreme	£17.50
<i>With Lemon Crème Freche & Chives*</i>	
Rolled Breast of Turkey	£17.50
<i>Stuffed with Cranberries & Chestnuts, served with a Marsala Gravy</i>	
Lamb Ossobuco	£19.95
<i>Grilled with Minted Courgettes Compote</i>	
Medallions of Pork	£17.50
<i>With Apple Sauce, Stuffing and Roast Gravy</i>	
Supreme of Chicken	£16.50
<i>Coated in a light and creamy Asparagus Sauce</i>	
Poached Cod Fillet	£17.95

Vegetarian

Vegetarian Strudel	£15.75
<i>Filled with Red Pimentos, Roquefort and Pine Nuts with a Tomato Sauce</i>	
Parmigiana	£16.25
<i>Layered Aubergine with a Tomato Sauce & Mozzarella</i>	
Mushroom Tower	£15.75
<i>Filled with Cannelloni Beans & Potato Mash, served with a slightly spiced Lentil Sauce</i>	

All main courses are served with the Chef's selection of seasonal vegetables and potatoes

**Served with New Potatoes & Mixed Leaves*



Menu Selector

Desserts

Per Guest

French Apple Flan with Crème Anglaise	£5.45
Individual Strawberry Cheesecake	£5.45
Tiramisu (Tuscan Trifle with Mascarpone Cheese, Tia Maria, Coffee & Cocoa)	£5.45
Chocolate Truffle Torte with a duo of Chocolate Sauces	£5.45
Banoffee Pie with a Creamy Banana and Brandy Sauce	£5.45
Fresh Tropical Fruit Salad in a Brandy Snap Basket	£5.45
Wild Berry Meringue with Chantilly Cream and Raspberry Coulis	£5.45
Crème Caramel served with Fresh Cream	£5.45
Chocolate Profiteroles	£5.45
Chocolate Mousse served with Whipped Cream	£5.45
Fruit Crumble	£5.45

Cheese

Selection of English and Continental Cheeses <i>with Assorted Biscuits, Celery, and Grapes</i>	£8.50
Cheese Board per Table of 8	£26.00

Freshly Brewed Coffee

Coffee with Chocolate Mints	£2.75
Coffee with Petit Fours	£4.75

BEST WESTERN





Set Price Menu A

Please choose a Starter, one Main Course and a Dessert item to make up the menu for your party

£29.95 per person

Starter

Cream of Tomato Soup,
served with Croutons

~

Peppered Mackerel Salad

~

Dovetail of Melon and Orange

Main Course

Roast Chicken,
served with Onion Stuffing and Gravy

~

Supreme of Salmon in Hollandaise Sauce

~

Vegetarian Lasagne

All main courses are served with a selection of Seasonal Vegetables and Potatoes

Dessert

Black Forest Gateaux

~

Lemon Cheesecake

~

Apple Pie and Cream

&

Freshly brewed Coffee and Chocolate Mints

BEST WESTERN





Set Price Menu B

Please choose a Starter, one Main Course and a Dessert item to make up the menu for your party

£32.50 per person

Starter

Cream of Asparagus Soup

~

Galia Melon filled with Seasonal Fruits

~

Avocado and Prawn Salad

Main Course

Roast Rib of Beef,
Served with Yorkshire Pudding and Gravy

~

Chicken Supreme,
Served with Creamed Tomato and Mushroom Sauce

~

River Trout Almondine,
Baked with Almonds and Lemon

~

Bell Pepper stuffed with Mushroom Risotto

All main courses are served with a selection of Seasonal Vegetables and Potatoes

Dessert

Chocolate Ganache

~

French Apple Flan

~

Mixed Fruit Cheesecake

&

Freshly brewed Coffee and Chocolate Mints

BEST WESTERN





*Drinks Selector
On Arrival*

Package A ~ £11.45 per person

A glass of Pimms No.1 on arrival

One glass of House Wine per person with the meal

A glass of Sparkling Wine for the toast

Package B ~ £14.00 per person

Choose one of the following for your arrival drink:

Glass of Bucks Fizz, House Wine or Sherry on arrival

Two glasses of House Wine served with the meal

A glass of Sparkling Wine for the Toast

Package C ~ £18.45 per person

A glass of Champagne on arrival

1/2 bottle House Wine served with the meal

A glass of Champagne for the toast

Children's Drinks Package ~ £5.95 per child

Choice of soft drinks on arrival and throughout the meal

Jugs of Iced Water are provided on all tables

Mineral Water – Sparkling or Still £3.20

Jugs of Orange Juice £6.00

~ Complete Wine list available on request ~



Evening Finger Buffet Menu

Menu A ~ £15.45

Spring Rolls
Vegetable Kebabs
Cocktail Sausages
Cocktail Sausage Rolls
Cheddar Cheese Straws

Garlic Basted Chicken Wings
roasted with a Sweet Spicy Sauce

Chicken & Mushroom vol-au-vents
flavoured with Tarragon

Selection of Sandwiches, including:

Roast Beef & Horseradish Cream
Honey Roast Ham with English Mustard

Flaked Tuna & Cucumber
Cheddar Cheese & Chutney

Menu B ~ £17.45

Pork Satay
Vegetable Satay
Butterfly Prawns
Chicken Drumsticks

Angels on Horsebacks
Dim Sum with a Soy Dip
Crostinis of Mozzarella, Tomato and Herbs

Selection of Sandwiches, including:

Roast Beef & Horseradish Cream
Honey Roast Ham with English Mustard

Cream Cheese & Chive
Wafer sliced Smoked Chicken

Menu C ~ £19.45

Pigs in Blankets
Mozzerella Fritters
Prawns wrapped in Filo Pastry
Homemade Lamb Kofta Kebabs

Cheese Vol-au-vents
Smoked Salmon & Chives
Olives & Feta Cheese with Sundried Tomato

Selection of Finger Rolls, including:

Duck Liver Pate
Chipolata Sausages with English Mustard

Ham & Brie
Tuna Mayonnaise & Cucumber

Also available with any menu are

Bowl of Nuts/Crisps ~ £2.95

Platter of Mini Tartlets ~ £11.50



Canapé Menu

Menu A ~ £8.00

Tartare of Salmon and Cream Cheese on Pumpernickel Bread
Tartlet of devilled Chicken Livers cooked in Red Wine
Stilton Cheese Puffs with crystalised Red Wine Dip
Baby Cumberland Sausage with a Warm Onion Sauce
Queen Olives in Basil Oil

Menu B ~ £10.50

Lime Marinated Scallops with Pesto Roast Peppers
Selection of Baby Quiches; Minced Seafood and Smoked
Tartlets of Pernod Melon and Crème Fraiche
Pecorino Cheese and Sun dried Tomato Straws
Cocktail Brochettes of Lamb and Scallions with Soy Sauce
Queen Olives in Basil Oil

Menu C ~ £12.00

Sushi Salmon filled with cooked Crab and Seaweed
Crispy fried Beef Brochettes with a Sour Dipping Sauce
Smoked Devils on Horseback
Mushroom and Pesto Tartlets
Sweet Melon wrapped in Parma Ham
Queen Olives in Basil Oil

Menu D ~ £14.00

Oak Smoked Salmon Toasts with Caper Aspic
Petit Beef Wellington cooked in a Paprika Crust
Steamed and fried Oriental Dim Sum with Plum and Soy Dipping Sauce
Tartlet of fresh Crab and Avocado
Pickled Quails Eggs with Horseradish and Dill Cream
Queen Olives in Basil Oil

BEST WESTERN





Barbeque Menu

£25.50 per person

Selection of salads

~ ~ ~

Pork Sausages

Beef Burgers

Chicken Breast

Barbeque Spare Ribs

Minute Steak

Vegetarian Kebab

Corn on the Cob

Jacket Potatoes with a Variety of Fillings

All served with a selection of relishes and sauces

~ ~ ~

Strawberries and Cream

Iced Tea