## Findon manor <br> celebration menu pack

## Finger buffet menu <br> choose five options from the below for $£ 20.00 \mathrm{ph}$ - additional dishes can be added at $£ 3.00 \mathrm{ph}$

Traditional English finger sandwiches in assorted flavours - GF, DF, VEGETARIAN, VEGAN
Chicken satay with peanut sauce - DF
Jerk chicken skewers - GF, DF
Vegetable samosas - DF, VEGAN
Mini Yorkshire pudding filled with roast beef and horseradish
Tempura prawns with sweet chilli sauce
Vegetable or Duck spring rolls with hoisin sauce - dF, vEGAN
Manor onion bhaji with cool mint yogurt- GF, DF, VEGAN
Mac and Cheese balls with sweet chilli dipping sauce - GF
Spicy chicken and guacamole cones
Homemade Sausage Rolls
Homemade Cheese and Onion rolls
Pork pie with homemade piccalilli
Green jalapeno cream cheese peppers
Chocolate eclairs
Assorted fruit tart - DF
Skewers of fresh fruit - GF, DF, VEGAN
Selection of gateaux's
Mini fish and chip cones with tartare sauce - £2.00pp supplement
Cheese and biscuits with chutney \& accompaniments - £5.00pp supplement

## Alternative casual buffet menu options - $\operatorname{GF}, \mathrm{v}, \mathrm{vg}$ options available with all

English cheese \& charcuterie meat board with biscuits, fresh bread and dressing - \&95 per board feeds 10 people
Hot roast pork sandwiches with crusty rolls, crackling, stuffing \& apple sauce -£15pp
Findon Manor burgers in brioche buns with gherkins, bacon and cheese - £15pp
Survivors breakfast: assorted sausage, bacon and welsh rarebit(vg) rolls with red or brown sauce - £7.50pp
Choose 1 side with the above burger/ sandwich options, any additional sides are charged at £2.00pp:
Chunky chips
Spiced potato wedges
Chefs mixed leaf salad
Greek salad
Homemade slaw

## ‘Build your own sandwich’ $£ 22.95$ per person including dessert - GF, v, vG options avaiable

Choose 3 hand carved thinly sliced meats and a vegetarian option from the below:
Roasted studded ham, locally sourced roast beef (served pink), lemon and thyme roast chicken, Turkey, roasted shoulder of pork, grilled halloumi (V), roast Mediterranean vegetables(V), nut roast slices (VG), The above served on platters with warm baked bread rolls in assorted flavours and styles and alongside accompaniments for each choice.
$4 \times$ chef's choice seasonal salads with dressings
Homemade potato wedges with sour cream and chilli flakes
Assorted fruit tarts and fresh fruit skewer platters

## Hot fork buffet menu

Choose 2 meat options and 1 vegetarian and a dessert for $£ 26.50$ ph - additional dishes can be added at $£ 5.00$ ph

## Meat options

Pancetta, parmesan shavings and spinach risotto, crusty bread
Chilli con carne, boiled rice, potato wedges and nachos
Beef stroganoff, basmati rice, rye bread
Creamy tuscan garlic chicken, new potatoes and focaccia slices
Smoked and unsmoked fish in a creamy sauce topped with cheesy mash served with green beans
Locally sourced pork sausages with creamy mash and onion gravy
Findon Manor steak and ale pie served with creamy mash and seasonal vegetables
Green thai chicken curry, jasmine rice, thai rosti bread

## Vegetarian \& Vegan options

Goan butternut squash and spinach curry, plain rice, garlic and coriander naan
Wild mushroom stroganoff, basmati rice
Pea \& Shallot ravioli in a vegan pesto sauce

## Desserts

Warm red velvet chocolate brownie with a cheesecake swirl served with hot chocolate sauce Baked vanilla cheesecake with a mixed berry coulee
Apple and winterberry crumble served with vanilla crème anglaise
Sticky toffee pudding with toffee sauce and vanilla ice cream
Assorted fruit tarts
Fresh fruit platter

