

MUSSEL LTD



FUNCTION MENUS FOR THE LAWN JAN 2009

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MUSSEL LTD

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Wedding and Function Menus.

We are pleased to offer a selection of Menus for your special occasion.
The following items are included in the Menu price.

Dinner Rolls and Butter

Selected Seasonal Vegetables

Coffee or Tea Infusions

Chocolate Mints

Waiting Staff/Service

Ivory Linen Tablecloths and Napkins
(Other colours can be hired at a supplementary cost)

Cutting and Serving of your Wedding or Celebration Cake
(We do not serve the cake as your Dessert course.)

V.A.T. at 15% (included in Price)

Children's meals are available £7.95 (Up to 10 years old)

Cream of Tomato Soup
Melon and Strawberries
Fried Mozzarella Sticks with Redcurrant dip

Sausages, Mash and Baked Beans
Fresh Breaded Chicken and Chips
Cheese and Tomato Pizza and Chips

Ice Cream

Half portions of your selected menu are also available at half price.

The following menu suggestions and prices are for your guidance only. Should you have any special requirements, feel free to ask during your menu consultation.

Please be aware that indicated prices are for one choice menu's only. The following menu's can all be interchanged although this may alter the price we will charge.



MENU 1

Sliced Melon
With pineapple and strawberries

Roast Breast of Chicken
With crispy bacon, sage stuffing and gravy

Apple Crumble Tart
With vanilla custard

£24.95 per head

MENU 2

Roast Tomato Soup
With fine minestrone vegetables

Roast Sirloin of Beef
Yorkshire pudding and roast gravy

Choux Buns with Baileys Cream
And chocolate

£27.95 per head





MENU 3

Chicken Liver Pâté
With apple and sultana chutney

Pan Fried Salmon
Dill and lemon butter sauce

Strawberry Pavlova
With vanilla cream

£23.95 per head



MENU 4

Leek and Potato Soup

Cumberland Sausages
Mashed potato and onion gravy

Bread and Butter Pudding

£18.95 per head

MENU 5

Smoked and Cured Salmon
With cucumber and sour cream salad

Corn Fed Chicken Breast
With tomato fondue and melting Swiss cheese

Tangy Lemon Tart
With soft berry compote

£26.95 per head





MENU 6

Roast Vegetable Tart
And goats cheese

Braised Shank of Lamb
With Champ potatoes

White Chocolate Marquis

£29.95 per head

MENU 7

King Prawn Cocktail

Chicken Breast with Chestnut Mushrooms and Tarragon
Wrapped in Parma ham

Rich Dark Chocolate Tart
With caramel orange



£27.95 per head

MENU 8

Tartlet of Button Mushrooms
In a cream sauce with a hint of garlic

Pan Fried Duck Breast
With cherry sauce

Champagne Glazed Strawberry Trifle

£28.95 per head





MENU 9

Salmon Terrine
With asparagus

Fillet Steak
With peppercorn and brandy sauce

Lemon Meringue Pie
And blueberries

£31.95 per head

MENU 10

Prawn and Avocado
With celeriac salad

Sauté Breast of Chicken
With asparagus and Chardonnay sauce

Crème Brulée
With passion fruit

£26.95 per head



MENU 11

Carrot and Coriander Soup

Roast Loin of Pork
With crackling and apple sauce

Tirami Su
With Italian biscuits

£19.95 per head





Vegetable Selection

(Two vegetables and one type of potato are included in the price of your meal from the following selection)

Glazed Sliced Carrots
Baby Sweet Corn
Broccoli Florets
Cauliflower Florets
Green Beans
Braised Red Cabbage
Petit Pois

Roast Potatoes
Sauté Potatoes
Lyonnaise Potatoes
Boiled New Potatoes
Creamed Potatoes

VEGETARIAN OPTIONS

Starters

Roast Vegetable and Goats Cheese Tart

Mushroom and Spinach Pancake
Roast tomatoes

Roast Tomato Soup
With fine minestrone vegetables

Mains

Wild Mushroom and Slow Roasted Vegetable Lasagne

Stuffed Aubergine with Mixed Bean and Tomato Ragout

Leek, Tomato and Parmesan Risotto
With basil oil

BUFFET MENUS

Finger buffets are self service.

(Prices Include crockery, cutlery, paper napkins and Waiting Staff to clear)

We recommend that you cater for a minimum of three-quarters of your total number of guests if you have also had a three-course meal, but should cater for all guests on 'buffet only' functions.

Customised buffets are available, please ask for details.

STANDARD FINGER BUFFET

Assorted Sandwiches
Breaded Chicken Strips with Lemon Mayonnaise
Honey and Mustard Sausages
Assorted Crisps
French Bread and Butter
Tomato and Mozzarella Pizza Slices

£8.95 per head

Additional Buffet Items

£1.75 per selection
(Minimum 30 Covers)

Filled Bridge Rolls
Danish Open Sandwich Selection
Vegetable Samosas with Mango Chutney
Chinese Dim Sum
Tandoori Chicken Strips
Japanese Prawn Selection
Sausage Rolls
Gala Pork Pie
Filled Tortilla Wraps
Vegetable Pakoras
Jacket Potato Wedges with Dips

OPTIONAL BUFFET ITEMS

Seafood Selection

(Smoked Salmon, Jellied Eels, Roll Mops, King Prawns, Cockles)

Minimum 25 covers

£8.95 per head

Continental and English Cheese Board

(Cheddar, Dolcelatta, Brie, Chervre Goats, Applewood Smoked.)

Minimum 25 covers

£5.95 per head

Cut Fruit Selection

(Pineapple, Melon, Grapes, Oranges, Strawberries, Kiwi and Passion fruit)

Minimum 25 covers

£4.95 per head

Sweet Selection

(Chocolate Profiteroles, Cheesecake, Fruit Gateaux)

Minimum 30 covers

£5.95 per head

MUSSEL LTD

Terms and Conditions.

A deposit of £200 is required at the time of booking. **(This is in addition to the deposit you pay to The Lawn.)**

A further 50% of the total cost will be required one month prior to the function date, based on your estimated numbers.

Fourteen days before the function, we will require confirmation of the final number of guests. This will be the minimum number charged for the final invoice. The invoice will then be sent to you, and the final balance required not less than 7 days before the function. **Please note any payment made after this point can only be a bankers draft or cash.** At this time no refunds can be made.

Table plans must be submitted to us (by post or delivered at the Lawn) 48 hours prior to the function. **Please indicate on this plan where any children, vegetarians or special diet guests will be sitting.**

In the event of cancellation, we must be notified in writing and regrettably all deposits are non-refundable.

There is a minimum charge of £15.00 per head on Saturday functions.

We will only cater for full numbers on 'buffet only' functions and a minimum of two thirds of your total number if you have previously had a three course meal. However, our recommendation would still be to cater for all of your guests & we cannot be held responsible should you not do this & subsequently run out of food.

Due to Health & Hygiene regulations, left-over food must be disposed of at the venue & cannot be removed from the premises by customers. (With the exception of any celebration cake.)

Any losses, breakages, or damage to – crockery, cutlery, napkins or tablecloths (including cigarette burns and candle wax damage) caused by any guest or host at the function, will be charged for at replacement cost price.

Due to time & space constraints, we are unable to serve your celebration cake with your coffee or as your dessert. We are happy to cut it later, to be served with your buffet, free of charge.

Customers must make their own arrangements for the construction of their celebration cake at the venue if required. Mussel Ltd will assist at the customers own risk.

We do not permit customers or guests to provide any of their own food. (Other than baby food, table favours & celebration cakes.)

If you or any of your guests suffer from a food allergy (e.g. nuts, shellfish, gluten) we must be informed, as we cannot be held responsible for any adverse reaction to the above, if we have not been notified.

We reserve the right to amend these menu prices to accommodate changes in V.A.T, Government legislation or volatile market fluctuations in the cost of produce.

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Please fill in and return this agreement with your deposit of £200 as soon as you have confirmed your booking with The Lawn. We will then contact you two months prior to your function.

I/We have read the terms and conditions of MUSSEL LTD, and agree to them.

I/We enclose a cheque payable to Mussel Ltd, as a deposit for catering services on.....(Day).....(Date)

Occasion; (eg, Wedding, Birthday etc.).....

Name.....

Address

Post Code..... Telephone No.....

Mobile No

E. Mail

Signature.....

Please send to 34, Kiln Road
Thundersley
Benfleet
Essex
SS7 1TB. Tel; 01268 792321.

Canapé Selector

Prawn Vol Au Vent
With dill

Cucumber Cup
Filled with salsa Verdi and goats cheese mousse

Mini Toad in the Hole
With red onion chutney

Quenelle of Roast Beef
Bound with wholegrain mustard

Avocado and Mushroom Croustades

Mini Chicken Brochettes

Prawns in Filo Pastry

Smoked Salmon and Chive Pinwheels

Mini Spring Rolls

Melon Balls and Parma Ham

Asparagus wrapped with Cured Salmon

Mushroom and Stilton En Croute

Chocolate Dipped Strawberries

We recommend that you cater for a minimum of 4 pieces per person

Selection of four per person £4.95

Selection of five per person £5.95

Selection of six per person £6.95