

Function Menus

Jan 2018 – Jan 2019



T H E L A W N

R O C H F O R D

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

V.A.T at 20%

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

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

*We need to cut your cake shortly after your Wedding Breakfast has finished. We reserve the right to make a £20 charge for cutting later in the evening.

If you or any of your guests have a specific allergy or dietary requirement, please let us know.

We use a wide range of ingredients with some of our products containing nuts, gluten, seeds & other allergens. As such, there may be traces of certain allergens across our product range & customers who are intolerant or allergic to certain ingredients are advised to request further information prior to your function.

Canapé Selector

Prawn Vol Au Vent with Dill

Cucumber Cup

Filled with Salsa Verde & Goats Cheese Mousse (v)

Mini Toad in the Hole with Tomato Salsa & Mustard

Beef Teriyaki Skewer

Roquefort & Leek Croquette (v)

Mini Chicken Satay Brochettes

Prawns in Filo Pastry

Smoked Salmon and Chive Pinwheels

Mini Spring Rolls (v)

Melon Balls and Parma Ham

Asparagus wrapped with Cured Salmon

Cheese Filled Mini Jacket Potatoes (v)

Homemade Cheese Straws (v)

Chocolate Dipped Strawberries (v)

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

Selection of four per person £5.75

Selection of five per person £6.75

Selection of six per person £7.75

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 a one choice menu only. The following menus can all be interchanged although this may alter the final price we will charge.

Should you wish to offer a choice menu, all will be charged at the higher menu price and a surcharge per choice will be added. Please contact us as soon as possible for a quotation.

MENU 1

Sliced Succulent Melon
with pineapple & strawberries

Sage Butter Roasted Chicken Breast
with crispy bacon, sage & onion stuffing and roast gravy

Apple Shortbread Crumble Tart
with vanilla custard

£27.95 per head

MENU 2

Fresh Tomato & Basil Soup

Slow Braised Beef Bourguignon Pie
with a puff lattice top

Profiteroles with Baileys Liqueur Cream
and chocolate sauce

£30.95 per head

MENU 3

Warm Roquefort Cheesecake
with sweet sliced poached pear & rocket leaf salad

Roast Rump of Lamb
with a mushroom & tomato sauce, on a bed of savoy cabbage

Strawberry Pavlova
with vanilla cream

£31.95 per head

MENU 4

Homemade Minestrone Soup

Cumberland Sausages & Creamed Potato
with caramelised onions and braised red cabbage

Brioche Bread and Butter Pudding
with vanilla custard

£21.95 per head

MENU 5

Smoked Salmon
with cucumber & sour cream salad served with wholemeal bread & butter

Oven Baked Corn Fed Chicken Supreme
with tomato fondue topped with melting Swiss cheese

Classic Lemon Tart
served with a soft berry compote

£30.95 per head

MENU 6

Glazed Goats Cheese Tart
with sweet caramelised red onions & cranberries

Slow Braised Shank of Lamb
in a red wine & rosemary jus served with champ potatoes

White Chocolate Marquis
served with a Strawberry Coulis

£31.95 per head

MENU 7

Traditional King Prawn Cocktail

Chicken Breast wrapped in Parma Ham
served with a tarragon & chestnut mushroom cream sauce

Aerated Dark Chocolate Tart
with caramel oranges

£30.95 per head

MENU 8

Tartlet of Sautéed Button Mushrooms
in a light garlic & parsley cream

Pan Fried Duck Breast with Confit Leg Crisp Bon Bon
served with a red wine sauce

Exotic Fresh Fruit Salad with Sorbet

£33.95 per head

MENU 9

Salmon Three Ways;
Crispy Fishcake, home cured & quenelle

Fillet Steak wrapped in Italian Cured Ham
topped with a mushroom duxelle served with a Madeira sauce

Individual Lemon Meringue Pie
with a blueberry compote

£36.95 per head

MENU 10

Duo of Melon with Prosciutto Ham
and a balsamic syrup

Sauté Breast of Chicken
with fresh asparagus spears and a creamy Chardonnay sauce

Traditional Crème Brulée
with passion fruit syrup

£28.95 per head

MENU 11

Fresh Pea Soup
laced with crème fraîche served with parmesan croutons

Herb Crusted Baked Fillet of Cod
served with a lemon dill sauce

Sweet Pear Bakewell Tart
with Chantilly cream.

£31.95 per head

MENU 12

Carrot and Coriander Soup

Roast Loin of Pork
served with apple sauce, crackling & Yorkshire pudding

Warm Chocolate Brownie
with chocolate sauce and whipped cream

£23.95 per head

MENU 13

Sliced Smoked Chicken with Fresh Mango
with a baby leaf salad

Roasted Aged Sirloin of Beef
served with Yorkshire pudding & horseradish gravy

Macerated Strawberries & Cream in a sweet tart
with heart shaped shortbread

£30.95 per head

MENU 14

Sweetened Red Onion & Sun Blushed Tomato Tart
topped with glazed mozzarella

Pan Fried Fillet of Beef
with a Courvoisier brandy & peppercorn cream

Vanilla Panacotta Surprise

£33.95 per head

Vegetable Selection

One type of potato & two other vegetables are included in the price of your meal from the following selection. An additional vegetable selection is available at a cost of £1 per person.

Glazed Baton Carrots
Peas & Sweetcorn
Broccoli Florets
Cauliflower Cheese
Green Beans
Braised Red Cabbage

Roast Potatoes
Sauté Potatoes
Lyonnais Potatoes
Boiled New Potatoes
Creamed Potatoes

Yorkshire Pudding £1 per person supplement

Asparagus or Dauphinoise Potato are also available with a supplement of £1 per person.

Cheese Option

We are happy to offer a plated Cheese Selection* as an addition to your meal;
£6.95 per person,

Or as a dessert replacement, a supplement of

£3.50 per person.

*(A selection of 4 cheeses plus celery, grapes & assorted biscuits.)

Chocolate Lovers!

To indulge your chocolate passion, what about a trio of chocolate desserts?!
White Chocolate Profiteroles, Dark Chocolate Tart & Milk Chocolate Mousse.

£3.50 supplement per person.

VEGETARIAN OPTIONS

Starters

(We will assume all guests will eat the same if your chosen starter is vegetarian anyway).

Roasted Vegetable and Goats Cheese Tart

Mushroom and Spinach Pancake with roast tomatoes

Soup (All our soups are vegetarian & can also be vegan)

Warm Roquefort Cheesecake

Mains

Wild Mushroom and Slow Roasted Vegetable Lasagne (also vegan)

Asparagus & Roast Vegetable Charlotte with Tarragon Sauce

Butternut Squash, Leek & Tomato Risotto (also vegan)

(One choice for all vegetarian guests please.)

Children's Menu.

10 years or under. (For guidance only.)

(Half portions of your chosen adult menu are also available at half price.)

Cream of Tomato Soup

Melon with Oranges

Fried Mozzarella Sticks with Redcurrant Dip

Sausage, Mash & Baked Beans

Fresh Breaded Chicken with Chips

Cheese & Tomato Pizza with Chips

Ice Cream.

£10.95 per child (One choice for all children please.)

BUFFET MENUS

Buffets are self-service.
(Prices includes crockery, cutlery, paper napkins and waiting staff.)

Standard Finger Buffet

Assorted Sandwiches (six different fillings including vegetarian)

Breaded Chicken Strips with Lemon Mayonnaise (served hot)

Honey and Mustard Sausages (served hot)

Assorted Crisps

French Bread and Butter with Pate

Vegetarian Quiche

£12.95 per person

Additional Buffet Items

(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

Breaded Mozzarella Sticks

Crudités & Dips

£2.75 per item per person.

Hot Finger Buffet

Scampi & Chips

Mini Bacon Rolls

Mini Hot Dogs

Deep Fried Onion Rings (v)

Jacket Potato Wedges with Dips

Pizza Slices (v)

Garlic Bread (v)

£14.95 per person

Deluxe Finger Buffet

Rustic Bread basket with Balsamic Vinegar, Olive Oil and Aioli Dip (v)

Chicken Satay Skewers with Satay Sauce

Roasted Vegetable and Mature Cheddar Quiche (v)

Scotch Eggs and Melton Mowbray Pork Pies with Mustard and Pickles

Vegetable Samosa with Mango Chutney (v)

Duck Spring Rolls with Hoi Sin Sauce

Selection of World Cheeses and Biscuits (v)

Tortilla Chips with Tomato Salsa and Guacamole (v)

£16.95 per person

Hot Roast Pork

Served with Soft Baps, Crackling, Stuffing Balls and Apple Sauce
Coleslaw, Potato Salad and Mixed Leaf Salad

£12.95 per person (minimum 30 covers)

OPTIONAL BUFFET ITEMS

Seafood Selection

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

Minimum 30 covers

£10.95 per head

Continental and English Cheese Board

With Biscuits, Grapes, Celery and Chutney

Minimum 30 covers

£8.95 per head

Cut Fruit Selection

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

Minimum 30 covers

£6.95 per head

Sweet Selection

(Chocolate Profiteroles, Lemon tart and Strawberry Pavlova)

Minimum 30 covers

£8.95 per head

Terms and Conditions.

50% of the total food cost will be required one month prior to the function date, based on your estimated numbers. This payment is non-refundable.

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 is required no later than 7 days before the function. **Please note any payment made after this point can only be cash or via BACs.** After this time no refunds can be made.

Table plans must be submitted to us at least 48 hours prior to the function. Please indicate on this plan where any children, vegetarians or special diet guests will be sitting.

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.) The Evening Buffet may only stay out for a maximum of 2 hours.

Any losses, breakages, or damage to – crockery, cutlery, napkins or tablecloths (including pen/crayon marks, 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 after your wedding breakfast, to be served with your evening buffet. (There is a £75 service charge if you bring in your own Cheese 'wedding cake'.)

Customers must make their own arrangements for the construction of their celebration cake at the venue if required.

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.

Due to time constraints, we are unable to offer menu 'tastings'.

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.