

The Premier Suite

Menu Selection



Birthday Parties



Weddings



Corporate Events



Fundraisers



Your No.1 Banqueting & Party Venue!

Available for Party Hire

01543 572092





Party Nights



Dinner Dance



Private Hire



Christmas



Conferences

Buffet Selector

Choose from our wide selection of freshly prepared hot and cold buffet items:

Cold Items

- *A selection of fresh homemade sandwiches (Ham & Rocket, Cheese & Red Onion (v), Pesto Chicken & Parmesan, Tuna Mayo & Cucumber). (Sandwiches can also be served Gluten Free)
- * Mini Pork Pie
- *Sausage Rolls
- *Mini Scotch Eggs
- *Mediterranean Quiche
- *Crolines (filled pastry) (v)
- *Bacon & Sundried Tomato Quiche
- *Pasta Salad with Mango Salsa or Tomato & Basil Salsa (v)
- *Greek Salad (v)
- *Farmhouse Platter – A selection of ham, cheese, pickles, chutney's pate & melba toast.
- *Mixed Meat Platter – Continental or English
- *House Salad (v)
- *Homemade coleslaw (v)
- *Selection of Crisps and Nuts (v)
- *Tortilla Chips with Salsa & Sour Cream (v)

Hot Items

- *Chicken Satay Skewers
- *Vegetable Satay Skewers (v)
- *Chicken Wings
- *Chicken Goujons served with Sweet Chili
- *Potato Wedges (v)
- *Mixed Indian Selection
- *Mini Potato Skins filled with Cheese & Chive (v)
- *Sweet Chili flavoured roasted New Potato's (v)
- *Sticky Sausage with Honey & Mustard
- *Prawn Twisters
- *Mini Spring Rolls (v)
- *Mini Duck Rolls
- *Breaded Lemon Sole Goujons
- *Warm Bread Rolls (v)

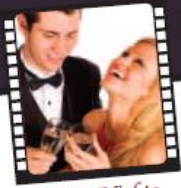
6 item buffet includes; sandwich selection, 3 cold items and 2 hot items - £6.95p/h

9 item buffet includes; sandwich selection, 5 cold items and 3 hot items - £8.95p/h

12 item buffet includes; sandwich selection, 6 cold items and 5 hot items - £12.95p/h

Extra items Hot or cold - £1.95p/h

Please note that if gluten free options are needed to inform your event planner



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Hot Banquet Selector

*Choose from our selection of homemade hot banquet dishes and sides:
(each tray feeds approx. 20 guests)*

Hot Banquet Dishes

- *Chilli Con Carne
- *Chicken Tikka Curry
- *Chinese Chicken Curry
- *Beef Lasagne
- *Vegetable Lasagne
- *Sausage Casserole

Sides (choice of two sides)

- *Chunky Chips
- *Baked Potato
- *Warm Bread Rolls
- *Ciabatta Garlic Bread
- *Nann Bread
- *Nachos

- 1 tray including a choice of two side dishes – £19.95
- 2 trays including a choice of two side dishes - £35.95
- 3 trays including a choice of two side dishes - £50.95
- 4 trays including a choice of two side dishes - £65.95

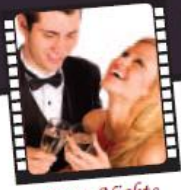
Children's Buffet Menu

- *Selection of filled Sandwiches
(Ham, Cheese, Jam & Chocolate Spread)
- *Sausage Rolls
- *Chips
- *Pizza
- *Chicken Nuggets or fish Goujons.

Followed by Mud & Worms
(Chocolate Ice-cream & Jelly Worms)

£6.50

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Traditional Hog Roast Buffet

Whole Roast Suckling Pig.

Served with apple sauce, sage & onion stuffing,
soft floured baps, our special house Salad, homemade coleslaw
and real traditional chunky Chips.

Accompanied by Mustards & Sauces galore.

Only £12.95 Per Person (Minimum 120 Guests)



Premier Carvery Buffet

*Choose from our selection of fine Meats
(each joint feeds approx. 50 guests)*

Traditional Honey Roast Ham

Slow roasted Sirloin of Beef

Fine Staffordshire Roast Turkey

Best British Roast Pork Sirloin

Roast Leg of Lamb in Garlic & Rosemary

All our Carvery buffets are served with Roast Potatoes, a selection of seasonal Vegetables,
rich Gravy and Sage & Onion Stuffing.

£11.95 per person

Add a starter for £4.95p/h

Add a dessert for £4.95p/h

Add a selection of homemade canapés £1.50 p/h



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Sit Down Menu 1

Starter

Homemade Soup (V)

Choose from – Vegetable, Tomato & Basil, Leek & Potato
All served with a warm bread roll & butter.

Fan of Honey Dew Melon (V/GF)

Served with fruits of the forrest & mixed berry coulis.

Stuffed Peppers (V)

Bell peppers stuffed with mediterranean vegetable cous cous.

Main Course

Chicken Supreme

Supreme chicken wrapped in pancetta with a wild mushroom sauce.

Pork Belly

Slow roasted belly of pork with a veal & cider sauce.

Vegetable Wellington (V)

Mediterranean vegetable wellington served with a spiced tomato sauce.

All served with a choice of potatoes and seasonal vegetables.

Dessert

Homemade Cheesecake

Choose from – Strawberry or Vanilla cheesecake
Served with fruit coulis & a sugar curl.

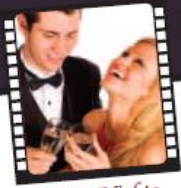
Warm Chocolate Fudge Cake

Served with fresh cream or vanilla icecream.

Fruit Salad (GF)

A selection of seasonal fruit served in a wine glass with orange juice.

Choose one option per course for £16.95 per person.
£2.00 p/p supplement for multiple choices



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Sit Down Menu 2

Starter

Farmhouse Pate

Served with melba toast and a homemade onion chutney.

Smoked Haddock Fish Cakes

Served with tartar sauce and lamb's leaf.

Fresh Crayfish Cocktail

Served with cucumber, cos, tomato, lemon and a morgues sauce.

Main Course

Salmon

Steamed pave salmon with a lemon & herb butter sauce.

Roast Beef

Roasted Sirloin Beef

Served with a yorkshire pudding and rich gravy.

Vegetable Lasagne (V)

Homemade vegetable lasagne served with side salad and garlic bread.

All served with a choice of potatoes and seasonal vegetables.

Dessert.

Profiteroles

Cream filled profiteroles served with a warm chocolate sauce.

Chocolate Orange Panacotta

Chef's homemade orange chocolate panacotta served with a chocolate curl.

Champagne Fruit Salad (GF)

A selection of seasonal fruit served in a wine glass with champagne.

Chose one option per course for £20.95 per person.

£2.00 p/p supplement for multiple courses



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Premier Sit Down Menu

Starter

Salmon

Steamed salmon with a lemon & herb butter sauce.

Champagne & Melon Ball Cocktail (v)

Gala melon balls, garnished with strawberries and mint

Main Course

Filet Mignon

6oz prime fillet of beef in a madeira sauce

Lamb Shank

Slow roasted shank of lamb served with a port & recurrent jus.

Ratatouille (v)

Chef's Homemade rich tomato sauce with soft aubergine, courgette and mixed peppers.

All served with a choice of potatoes and seasonal vegetables.

Dessert

Rustic Vanilla Cheesecake

with mixed berry compote.

Rum & Raisin Brûlée.

Chef's homemade rum & rasin crème brûlée .

Chose one option per course for £27.95 per person.

£2.00 p/p supplement for multiple courses

Intermediate Course.

Lemon Sorbet with a hint of Vodka

Champagne Sorbet.

Mozzarella & Plum Tomato Salad.

£2.95 per person