Package 4 - 3 course sit-down waiter/waitress service

From £720 for 40 covers (£1440 for 80 £2160 for 120)

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| **3 course meal please choose from options** |
| **Starter options**  Cured meat and melon share platters  Melon cocktail  Prawn cocktail  Leek and potato soup  Minestrone soup  Cream of mushroom soup  Watercress soup  Course Pate with melba toast    **Main course options**  Roast beef sirloin in red wine sauce  Roast pork loin with cider or apple gravy  Chicken breast chasseur  Turkey escalope  Butterfly chicken breast with asparagus and mushroom sauce  Fillet of chicken with white wine sauce or  Sirloin of beef chasseur  Homemade Steak and ale pie  Poached Cod with a peppercorn Mornay and lemon salad  Chefs selection of vegetables and potatoes  (Vegetarian options available on request)  **Sweet options**  Selection of cakes and gateaux’s (self served)  Chocolate fudge cake with cream or custard  Apple pie with cream or custard  Selection or ice cream  New York cheesecake  Fresh fruit salad  Profiteroles with caramel sauce  **Bespoke menus are available ask for details** |

Included in package - We will provide plates, cutlery, and napkins

Extras available on request-

Disco - £250

Extra meal per person - £18.00

Reception drinks from £2.50 per person

Tables/chairs + Black table cloths and seat covers - POA