



# BUFFET /PRIVATE PARTY MENUS

## BUFFET OPTION 1 - £8.95 PER HEAD

- Open Bridge filled rolls:
  - *Ham and mustard mayonnaise*
  - *Beef and Horseradish*
  - *Grated cheese and onion chutney*
  - *Egg Mayonnaise and cress*
- Baked sausage rolls
- Gala pork pie
- A selection of quiche
- Mini sticky sausages drizzled in honey
- Nachos and dip

## BUFFET OPTION 2 - £10.95 PER HEAD

- Open Bridge filled rolls:
  - *Turkey and cranberry*
  - *Brie and cucumber*
  - *Ham and mustard mayonnaise*
  - *Egg mayonnaise and cress*
- Baked sausage rolls
- Gala pork pie
- Chicken strips with sweet chilli dip
- Skin on fries
- Mini sticky sausages drizzled in honey
- Breaded portobello mushrooms
- House Slaw
- House Salad

## 3 COURSE SET MEAL - £18 PER HEAD

### STARTERS

- Thai chicken strips
- Falafel balls
- Brie wedges
- Stilton mushroom pot

### MAINS

- Stilton mushroom chicken
- Fish and chips
- Racing Horse Chicken
- Sweet potato Saag
- Racehorse special burger

### DESSERTS

- Raspberry and white chocolate roulade
- Malteser Cheesecake
- Mixed berry crumble
- Chocolate fudge cake

## TRADITIONAL CARVERY - £10.95 PER HEAD

Choose from a selection of *peppered topside beef, Roast Norfolk turkey and honey glazed Gammon.*

- Crispy Roast Potatoes
- Buttery Mash potatoes
- Rosemary and orange roasted carrots
- Colliflower cheese
- Garlic butter roasted green beans
- Sage and onion stuffing
- Homemade Yorkshire pudding
- Honey Roasted Parsnips
- Braised red cabbage
- Sage and onion gravy